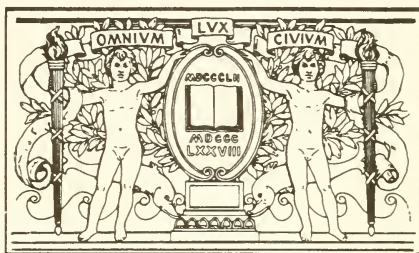


CAKES
CANDY
AND
CULINARY CRINKLES



BY
MRS. W. A. JOHNSON.

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Ganesen + loide



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Cake, Candy
and
Culinary Crinkles.

A Companion to
What to Cook and How to Cook It.

By

Hannie Salbot Johnson

(Mrs. W. A. Johnson.)

Author of
"What to Cook and How to Cook It."



1912

PENTECOSTAL PUBLISHING CO.,
PUBLISHERS.
LOUISVILLE, KY.

TX 715
1266

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PARIS, KY.

The Book.



This little book is a companion to "What to Cook and How to Cook It." For the sake of convenience some general rules and proportions are given. A few receipts will be found in the first four or five chapters to serve as a guide in utilizing the general information under the head of "Culinary Crinckles."

The receipts for cake decorations and candy are full and explicit, made plain enough for the most inexperienced to attempt and succeed with.

Dedicated to
My Mother and Daughters.

Culinary Crinkles.



Culinary Crinkles consist in shaping, cooking to a nicety, arranging and garnishing, observing always the best way to serve in order to please the eye and invite the appetite. Trimming of joints of meats and chops. Croquettes, cutlets and etc., evenly and uniformly shaped. Moulding of loaves of bread, shaping rolls, biscuits, sticks, twists and crescents, making them not too large or too small but of uniform size and shape, serving on a plate, dish or platter to suit the article served, cooking vegetables to retain as far as possible their natural shape and color. Congealed dishes moulded in pretty attractive forms and served with a garnish that blends well in appearance and taste, and so on through the whole catalogue of dishes, observing always the beauty and attractiveness of the cutting, shaping, cooking, garnishing and serving. With the use of a good cook book giving explicit directions of how to prepare food and right proportions that can be applied to all food materials, a table of weights and measures, a list of garnishes under each chapter, one should be able to find a wide field for artistic work.

With a little experience, one thing suggests another until you no longer depend upon any one particular form, shape or garnish but individuality will soon be developed and the work become fascinating and exhaustive.

Contents



CHAPTER I.

(Pages 7-28.)

Garnishes, and how to use them.

Table of Weights and Measures.

CHAPTER II.

(Pages 29-46.)

Soups—Breads to be served with soup.

Fish, Egg and Cheese Dishes.

CHAPTER III.

(Pages 47-64.)

Meat and Vegetable Entrees.

Sauces.

CHAPTER IV.

(Pages 65-82.)

Breads and Sandwiches for Afternoon Teas.

Way of Preparing Butter.

CHAPTER V.

(Pages 83-96.)

Salads.

CONTENTS.

CHAPTER VI.

(Pages 97-108.

Pastry.

CHAPTER VII.

(Pages 109-134.)

Hot and Cold Deserts.

Ices and Receptacles for Ices.

CHAPTER VIII.

(Pages 135-162.)

Cake.

CHAPTER IX.

(Pages 163-184.)

Icings and Cake Decorations.

CHAPTER X.

(Pages 185-217.)

Candy and Confections.

INDEX.

(Pages 219-223.)

CHAPTER I.

Garnishes and how to use them.
Table of Weights and Measures.

CHAPTER I.

Garnishes.

Shell Fish, Lobster, Crab.
List of Garnishes for Meats
with Suggestions for Using.
Potatoes as a Garnish.
Rice as a Garnish.
Pastry Bag and Tube.
Timbal Shells or Fontage
Cups.
Pastry Crullers.
Pastry Shells.
Glaze.
Garnishes for Cold Meats.

Some of the Ways of Using
Aspic as a Garnish.
Quick Aspic.
To Clarify Aspic.
To Mould Jelly.
To Unmould Jelly.
Garnishes for Salads.
Garnishes for Congealed and
Frozen Desserts.
Table of Weights and Meas-
ures.
Table of Proportions.
Baking.

List of Garnishes for Fish with Suggestions for Using.



Parsley,	Lemons,
Watercress,	Olives,
Lettuce,	Pickles,
Mayonnaise,	Capers,
Sauces,	Cucumbers,
Aspic,	Pimentos,
Ice,	Potatoes.

Parsley and Watercress can always be used in bunches, or borders, or chopped and sprinkled over the dish. Lettuce shredded, or the heart leaves of the head lettuce used to surround, or placed on the dish to suit the style of the dish or the shape of the fish.

Mayonnaise is used to cover or masque the fish, or poured around the dish, or made quite stiff and pressed through a pastry bag and tube into shapes.

Aspic is moulded in fancy shapes or chopped. See fancy moulding, etc., page 19.

Ice moulded in oblongs or squares with center removed with hot iron is an attractive way to serve raw oysters. A mound or border of shaved ice is refreshing.

Lemons cut in slices plain, or Vandyke edge, and dipped in chopped parsley. Little baskets can be cut

from them and used, filled and arranged to surround a salad.

Pickles, olives and capers are all used in garnishing fish most frequently mixed in a mayonnaise dressing.

Cucumbers are cut into slices or made into boats or small rounds, cut from them by the use of a very small vegetable cutter and made to resemble peas and when the fish is masqued in mayonnaise or a heavy cream sauce they are sprinkled over the top.

Pimentos are used to garnish a mould in which a fish is cooked or fitted into small moulds and filled with a fish mixture or chopped and mixed with the dressings or cut into fancy shapes and arranged over the fish. Potatoes are used in such a variety of ways for so many dishes they require a chapter to themselves. See page 14.

Shell Fish, Lobster, Crab.

When oysters are to be served raw the small varieties are better and are generally served on the half shell, wafers or thin slices of bread and butter and different varieties of catsups are served with them and the garnish is cracked ice, celery and lemon.

Fried oysters are garnished with lemon and parsley and served with tomato catsup or tobasco sauce. Grated horseradish and celery are also served with them.

Little neck clams can be broiled or fried the same as oysters.

Soft Shell Crabs are broiled or fried in the same way as oysters and served in their shell or on a folded napkin. Lemon and parsley are the garnishes generally used.

Lobster furnishes its own garnish—the claw and coral producing the best effects.



List of Garnishes for Meats with Suggestions for Using.



Lardoons,	Lettuce,
Croutons,	Watercress,
Toast Points,	Lemons,
Eggs,	Pastry Crullers,
Mushrooms,	Timbal Shells,
Spaghetti,	Pastry Shells,
Macaroni,	Jelly,
Potatoes,	Glaze,
Peas,	Sauces,
Rice,	Paper Frills.
Beets,	Fancy Skewers.
Parsley,	

Lean pieces and joints of meats are made attractive and more palatable by larding, putting the lardoons in rows of fanciful designs. Croutons are used as a support for cutlets, chops, croquettes, etc., and are cut from loaves of bread—or made into form from rice and potatoes and other vegetables.

Toast points are pieces of bread cut into triangles and toasted and used effectively around a dish of fried or broiled meats; especially when a sauce or gravy is used in combination. Eggs boiled hard, cut into thirds

or quarters. The whites cut into rings or chopped or cut into petal-shaped pieces; the yolks pressed through a ricer and combined with the whites give a number of pretty garnishes.

Mushrooms are broiled and served with chicken, sweet breads, croquettes and other meats, or boiled, chopped and served in sauces.

Spaghetti is cooked in boiling water in long pieces, taken from the water, cooled and coiled around the inside of greased moulds and the mould filled with a creamed dish, chicken, oysters or veal. It is also an accompaniment to meats. Veal cutlets with tomato sauce and spaghetti is attractive.

Macaroni is used in much the same way as spaghetti. It can be cut in one-fourth inch pieces and placed in a well buttered mould to represent honeycomb, then filled with creamed mixture and steamed.

Peas are boiled, mashed through a sieve, seasoned and pressed through a pastry bag and tube. They can also be used effectively, left whole and moulded with Aspic.

Beets, carrots and other vegetables can be cut into shapes or cut around with a garnishing knife to resemble fluted cups and stuck through with ornamental skewers. The greens such as parsley, watercress, lettuce, etc., always give an attractive appearance to a dish. A little green is refreshing and appetizing.

Lemon sliced and dipped in chopped parsley served as a garnish to broiled steak is pleasing. Gravies and sauces should be poured into the dish and the meat

placed in the center. Do not pour them over the meat it spoils the appearance of the dish.

Paper frills are used around the bone of chops, ham, etc., and add very much to their appearance. They can be made at home or bought ready for use.

Potatoes as a Garnish.

Irish potatoes can be cooked in a variety of ways, boiled, baked or fried and served with any kind of meat. In order to have them dry and mealy they should be put into boiling water and cooked in an uncovered vessel, taken from the water as soon as tender, and thoroughly drained. If they are to be used as a puree, they should be pressed through a fine sieve or vegetable press. Seasoned with a little cream, butter and salt and beaten till very light. In making little cups, baskets or forms to be used as a receptacle for vegetables, the yolk of egg is added in proportion of one egg to a pint of potatoes as they will lose their form when cooked the second time. When pressed through a vegetable ricer, they form pretty borders around a dish. They are most attractive when pressed through a pastry bag and tube which can be done in a great variety of ways. Potatoes for frying are cut into straws, balls of different sizes, curls and thin slices, dropped in cold water until crisp. Dry between towels or take from the water and expose to the air a short time, fry in smoking fat. They are especially acceptable as an accompaniment to broiled meats.

Rice as a Garnish.

Rice cooked in a quantity of salted boiling water, drained as soon as tender, put in the oven to dry in order to have each grain stand alone and separate, makes a beautiful garnish to meats. Mixed with a little cream and egg rolled into balls and fried, makes a good dish in itself and also serves as a garnish. Moulded in small rounds, the center removed and the cavity filled with creamed veal or chicken or vegetables gives variety and attractiveness. Line a brick mould with boiled rice, fill in with creamed meat or macaroni and cheese or creamed oysters. Unmould and serve with a sauce that blends. Little rice cakes made as rice balls and browned in butter, make a garnish for curried chicken and other meats. Rice can be used acceptably to garnish many congealed dishes; also for small drop cakes. Sprinkle uncooked rice over the tops just before putting in the stove and bake until brown. Puffed rice is especially good for these little cakes.

Pastry Bag and Tube.

Pastry bags are made of both rubber-cloth and canvas. They can be bought for twenty to thirty cents each, or they can be made at home by cutting the material in cornucopia shape and stitching together, cutting an opening at the end to fit the tube you desire to use. Rubber-cloth bags are better for icings, meringues, whipped cream and cold mixtures; the canvas ones for hot mix-

tures, as potatoes, peas, purees. The tubes are bought in different sizes and shapes both in tin and brass. Whole sets of different sizes and style of openings with a rubber bag and a nozzle can be bought which give great variety. These are more expensive. Single tubes are only ten cents each and two or three are generally enough to give variety in size and shape. Pastry bags and tubes can be used more frequently and more effectively than any form of garnish.

Timbal Shells or Fontage Cups.

Make a batter of three-fourths cup of flour, one-half teaspoon of salt, add two-thirds cup of sweet milk and one egg slightly beaten, strain, dip a hot timbal iron into the batter and fry the mixture which clings to the iron in smoking hot fat, deep enough to cover. Fill with peas, mushrooms, oysters, or sweet breads, use as a garnish around meat or as an entree.

Pastry Crullers.

One cup of water, one cup of flour, one egg slightly beaten, one teaspoon salt. Use any shaped cruller iron. Dip the hot iron in batter, then into smoking hot fat deep enough to cover and knock from the iron and continue this until all the batter is consumed. Use as a garnish for broiled chicken, quail or squab.

Pastry Shells.

Cut small rounds from pastry rolled very thin, fit

them over fancy shaped tin moulds and bake. Fill with a tart jelly, use as a garnish for fowls.

Glaze.

Boil clear stock until it is reduced to one-half. If necessary add a little gelatine. If veal stock is used it is not necessary to add gelatine but if veal and beef are used add one full tablespoon to each quart of stock. Glaze is used in brushing over cold meats and for basting. It gives a smooth and polished surface to meats. It is often added to sauces to give richness and flavor. Put in a closed jar and it will keep some time.



Garnishes for Cold Meats.



The garnishes for cold meats are almost limitless. Aspic is more used than any other garnish as it gives such variety.

In the hands of an expert the most beautiful designs in flowers, formed by the use of different vegetables, eggs, pickles, olives, capers, etc., can be made. In the hands of an inexperienced person, simple and beautiful effects can be produced

Some of the Ways of Using Aspic as a Garnish.

Mould in flat shallow pans, turn out on a damp cloth, cut in squares, diamonds or fanciful shapes by the use of different shaped cutters. Chopped aspic makes a beautiful border, also aspic moulded in border moulds with the meat placed in the center. Moulded in individual moulds and before removing from the mould cut out the center, leaving space enough to fill with a salad or minced creamed meat is also acceptable.

Quick Aspic.

Soak one-half box of gelatine in one cup of cold water for one-half to one hour, if granulated gelatine is used,

one-half hour is long enough, if shredded, soak one hour.

Put in a saucepan two cups of cold water or chicken liquor, a sprig of parsley, one thin slice of onion, one-fourth cup each of chopped celery and carrot, a piece of bay leaf, three or four cloves, one teaspoon of beef extract dissolved in one cup of hot water. Cook thirty or forty minutes. Strain over the gelatine and add the juice of one lemon, salt and pepper to taste. When perfectly cold, clarify. The liquor in which a fowl is boiled can be used to make a very satisfactory light colored aspic for garnishing salads and cold meats. When there is no stock on hand a very satisfactory quick aspic can be made by using beef extract that comes in jars.

To Clarify Aspic.

If there is any grease, remove every particle, break with two or three strokes of beater, the whites of two eggs (if small use three), break the shells and add two quarts of cold jelly. Cook over a hot fire, stirring all the while, until it boils. Let it boil four or five minutes, stand ten minutes, and strain through a cloth. If not perfectly clear, strain the second time.

To Mould Jelly.

Fill the mould with ice water and when ready for use pour the water out and set in a pan of cracked ice. Pour in the jelly, cover over with top, set in a cool place until firm. If some vegetables or other form of garnish

is to be used with it, pour only a small quantity of jelly into the mould and when it begins to stiffen put the fruit, vegetables or the garnish to be used on the jelly, and put in a small quantity of jelly that is cooled enough not to melt the jelly in the mould. When this begins to harden add more garnish, then jelly, and so on until the mould is full.

If some particular form or design is to be carried out in moulding, the mould should be well coated with jelly by pouring in a small quantity turning the mould and tipping it from side to side, until every part of the mould has a thin coating of the jelly.

Place the mould in the pan of ice, so it will set firm and level, then proceed with the arranging of garnish, by the use of cooked vegetable, cut into shapes. Pickled beets, hard boiled eggs, truffer pickles, olives and parsley. A number of beautiful garnishings can be made, by using eggs. Cut the whites in petal shapes; by the use of a small skewer, they can be arranged in the coated mould to form a daisy, the yellow cut into a small round furnishes the center, and parsley, the leaves. An attractive border can be made in a round mould, a spray or single flower in other shaped moulds. Star and diamond shapes are easy and effective, made with peas and beets. In making these it is well after coating the mould to dip each vegetable as it is used in jelly, cold enough to adhere and that fastens itself when it is placed in position. After the design is formed in this way, add more jelly, a little at a time,

with a spoon to keep in shape until the mould is filled. If side decorations are to be used, they are put on after the mould is filled. Coat the pieces by dipping in softened jelly and then putting them in place.

To Unmould Jelly.

Have a vessel filled with hot water deep enough to cover the mould. Immerse the mould, completely covering it for a moment; have a soft, dry cloth ready and wipe off the mould and catch any water clinging to it. Turn the platter in which it is to be served over the mould and the jelly will slip out. If it has any liquid surrounding, wipe at once with a dry cloth as it will cause the jelly to melt if allowed to remain.



Garnishes for Salads.



Lettuce, parsley, watercress and celery tops. Radishes, beets, turnips, apples, green and red peppers, cucumbers, pickles, olives, lemons, aspic, eggs all can be made into beautiful garnishings. Lemons cut into slices and dipped in chopped parsley or cut into baskets and filled with a suitable accompaniment. Cucumbers can be made into boats or cut with a tiny round cutter, the size of a pea, and sprinkled over a fish salad, or sliced into rounds and laid on a border of cracked ice.

Pickled beets cut into fancy shapes with cutters or a fluted garnishing knife, made into little fluted cups by scooping out the center, are attractive as a garnish and can be used effectively as a receptacle for individual salads. Turnips are used in the same way. Red apples, green and red peppers are also used for this purpose.

Scoop out the center of apples with a round vegetable cutter and use the balls cut to mix with the salad.

Green and red peppers should have the stem end cut off and the seeds and partitions removed, filled with salad and served on lettuce. The little heart leaves of lettuce can be arranged with the peppers to resemble tulips and little green cups with yellow handles. Radishes make an attractive garnish by cutting to represent flowers.

Nasturtiums are one of the simplest and most effective of all garnishes and suitable for almost any salad.

Eggs are used in a variety of forms, boiled hard and chopped, and pressed through a vegetable press; the whites cut into petal shapes and daisies formed from them, the yellows serving as a center. When poached or steamed in little fancy moulds, they make an attractive garnish. They can be cut into slices of different sizes and shapes, also made into little basket shapes.

Curled celery forms a pretty garnish for a number of salads and combined with potato balls and other vegetables, very ornamental dishes can be made.

Aspic can be moulded in small forms or in square, deep pans and cut into shapes or moulded in border moulds, and the center filled with salad or chopped fine and used around a mould of salad. See page 19 for moulding and making Aspic.



Garnishes for Congealed and Frozen Desserts.



Whipped Cream,
Flowers,
Paper Mats,
Fresh and Can-
died Fruits,
Nuts,

Meringue Kisses,
Grated Cocoanut,
Cake Baskets,
Candy Baskets,
Spun Sugar,
Gold and Silver
Leaf

Nothing is so acceptable and attractive for a garnish to congealed dishes, particularly the sweet ones as whipped cream. If it is to be sweetened and flavored or colored, do it after it is whipped.

It should be old enough to have body. Set in ice water or in a vessel surrounded by ice, and whipped with a wire whip, until perfectly stiff; allow to stand an hour or two, so if there is any milk, it will settle at the bottom. Put the cream into a pastry bag and press into shape. It can be made into forms and designs, flowers, etc., according to the style of the dish, upon which it is served the shape of the mould and the skill of the one using it.

Fruits cut into quarters, rounds and pretty shapes make an effective garnish for some cold dishes. Flowers

and leaves are always pretty. Spun sugar is attractive. Moulding and shaping of a congealed dish have as much to do with the appearance of the dish, as the ingredients used in making have to do with the taste.

Lace paper mats are for the bottom of plates or platters; pistachino nuts, blanched and chopped are sprinkled over. Candied cherries and other candied fruit, cut into shapes and arranged in the mould with the jelly, are very effective. Indeed it is difficult to limit the garnishes and fancy moulding of congealed dishes.

Use the few suggestions made here and wonderful possibilities will be revealed upon entering into the work.



Table of Weights and Measures.

In measuring, use cups holding one-half pint divided into fourths and thirds. Always sift flour, meal and sugar before measuring. In using the receipts in this book if the garnish is not given, refer to the chapter of garnishing under the head it comes. None of the receipts in "What to Cook, and How to Cook It," are repeated in this book except in a few instances.

Twelve level tablespoons of dry material==one cup.

Two cups of butter==one pound.

Four cups of flour==one pound.

Two and one-half cups of granulated sugar==one pound.

Three cups of powdered sugar == one pound.

Three cups of meal==one pound

Two cups of chopped meat==one pound.

Nine large or ten small eggs==one pound.

One rounding tablespoon butter==one ounce.

One heaping tablespoon sugar==one ounce.

One rounding tablespoon flour==one ounce.

Table of Proportions.

One scant cup of liquid to three cups of flour for bread.

One cup of liquid to two cups of flour for muffins.

-
- One cup of liquid to one cup of flour for batter.
One-half cup of yeast or one-fourth cake of compressed yeast to one pint of liquid.
One level teaspoon of soda to two full teaspoons cream of tartar to one quart of flour.
One level teaspoon of baking powder to one cup of flour.
One level teaspoon of soda to one pint of sour milk.
One level teaspoon of soda to one pint of molasses.
One and one-fourth teaspoons of salt to one quart of custard.
One teaspoon of extract to one quart of custard.
Five to eight eggs to one quart of milk for custard.
Three to four eggs to one pint of milk for custard.
Two ounces of gelatine to one and three-fourth quarts of liquid.
Four heaping tablespoons of cornstarch or arrowroot to one quart of milk for a solid custard.
One-half the proportions for a thin custard.

Baking.

- Loaf Bread forty to sixty minutes.
Biscuits ten to twenty minutes.
Rolls fifteen to twenty minutes.
Layer Cake twenty to thirty-five minutes.
Mould Cake, forty-five minutes to two hours.
Mould Fruit Cake two to four hours.
Custards forty to sixty minutes.

CHAPTER II.

Soups.

Bread Served with Soup.

Fish, Egg and Cheese Dishes.

CHAPTER II.

Soup.

Soup Stock made from Bone.	Fish Pimento Timbal.
To Clarify Stock made from Bone.	Egg Timbal No. 1.
Consomme.	Egg Timbal No. 2.
Consomme a la New Orleans.	Eggs in Nests of Creamed Chicken.
Pancake for Consomme.	Caramel and Nut Omlet.
Spaghetti Consomme.	Egg Soufflee.
Cream Corn Soup	Cheese Sauce.
Chicken Bisque.	Parisienne Eggs.
Breads Served with Soups.	Eggs in a Border of Rice.
Oysters in Peppers.	Eggs a la Turk.
Creamed Oysters with Cheese	Cheese Custard.
Oysters in Ramekins.	Cheese Soufflee.
Oyster Saute.	Cheese Fondue.
Spaghetti Croustade with	A Nice Cheese Dish.
Creamed Oysters.	Cheese Wafers.
Oyster Loaf.	Italienne Cheese Wafers.
Creamed Oysters.	Scalloped Cheese.
Oyster Short Cake.	Scrambled Cheese and Eggs.
Fresh Cutlet.	Cream Cheese Timbal.
Fish and Nut Timbal.	Cheese Eclaires.

Soups.



Soup Stock Made from Bone.

Fill your stock pot one-half full of fresh beef and veal bones. Cover well with cold water and bring gently to a boil. As soon as the skum begins to rise, add two tablespoons of cold water and skim well. Continue to skim until the stock is freed from the skum but leave the fat in the stock. Add salt to taste, twelve black pepper cones, two medium sized carrots, a little parsley, a medium sized onion, one-fourth stick of celery, a bunch of herbs (bay leaf, thyme and marjoram) and stick four cloves in onion. Simmer together for three or four hours, strain well and set aside until perfectly cold. When ready to use, clarify.

To Clarify Stock Made from Bone.

Use the whites of two eggs to each quart of stock and one-half pound of lean meat chopped fine or run through a meat grinder. Season more highly if necessary and cook until it comes gently to a boil, boil 10 or 15 minutes stirring every now and then. Add one-fourth cup of cold water, let stand for five minutes and strain.

To Clarify Stock Made From Meat.

To each quart of cold stock add the whites of two eggs, slightly beaten. Stir constantly until it boils, boil two or three minutes then add one-fourth cup of cold water. Let stand a few minutes and strain.

Consomme.

Cut 7 lbs. of beef from the round, and the meat, from the knuckles of veal into small pieces; put two tablespoons of butter in the soup pot with the meat and brown well. Add a little water, cook until the water is a rich brown; add five quarts of cold water and let it simmer for five or six hours, then add the seasonings and vegetables. Carrots and celery. One full tablespoon of salt, ten or twelve pepper corns, five or six cloves a small onion, a sprig of thyme, and marjoram, a bit of bay leaf, simmer one hour. Strain and cool quickly and let stand in an uncovered vessel. When cold remove the cake of grease that forms on the top. Browning the meat first gives color and not having bone the soup should be clear. If you desire a very clear and sparkling soup, clarify according to direction for clarifying stock.

Consomme A-La -New Orleans.

Cut carrots, turnips and cucumbers with a french pea-cutter. Cover with clear water and boil until tender. Make a pancake and cut in shreds. Add vege-

tables with a little shredded lettuce and pancake to clear soup. Season with salt and pepper and serve.

Pancake for Consomme.

Mix one whole egg, three tablespoons of milk, one tablespoon of flour, salt and pepper to taste. Bake on a greased griddle.

Spaghetti Consomme.

Make a clear soup and just before serving put with it plain boiled spaghetti cut into strips and some rounds of savory custard. Add a few leaves of chervil or sour grass, or a few drops of lemon juice. The spaghetti should be cooked in boiling, salted water for three-fourths of an hour and let stand in cold water until ready for use.

Savory Custard.

Four eggs, two tablespoons of grated cheese, parmeson preferred, four tablespoons of cream, pinch of salt and cayenne pepper. Mix all together and divide into two parts. Color one part with a little red coloring, pour into buttered molds and steam until firm. Turn out and when cold cut into shapes and put in soup.

Cream of Corn Soup.

Cook one can of corn with three cups of water for fifteen minutes, strain and mash through a sieve, cook two tablespoons of butter in a saucepan, add two tablespoons of flour and the strained corn, cook until it

thickens, add one cup of hot cream, season with salt and pepper.

Chicken Bisque.

Cook two tablespoons of butter in a saucepan, add two tablespoons of flour and stir until blended, pour on gradually three cups of chicken stock and one cup of rich milk. When it begins to thicken add one cup of ground cooked chicken and cook until it thickens to the proper consistency, season with salt and pepper, put three tablespoons of whipped cream in the bottom of bowl and pour the bisque onto it.

Breads Served With Soup.

Cut lightbread in slices one inch thick, cut off crust edges and cut in strips one inch wide. Brush over with butter and toast a light brown. Stack on a plate log cabin style.

Bread cut into rounds or triangles, buttered and stacked buttered sides together, and served as a sandwich. Bread cut in fancy shapes, squares or triangles and toasted or fried or served as croutons sprinkled over the top of the soup or served in a bread tray and passed with it. Yeast bread made into slender rolls and fingers and baked in bread stock pans are pretty and attractive. Wafers, reception flakes, and salted crackers are served with soup and should be heated a moment before serving.

Fish, Egg and Cheese Dishes.



Oysters in Peppers.

Cut the stem end from sweet bell peppers of uniform size (not too large). Remove seed and parboil ten minutes. Fill with creamed oysters, cover with the stem of peppers, stand in a baking dish, pour enough stock or water in dish to prevent burning, about one-half cup to six or eight medium sized peppers and bake until the peppers are tender but do not let them lose their shape.

Creamed Oysters With Cheese.

Cook in a double boiler one rounding tablespoon of butter. When melted add two tablespoons of grated Edam or other cream cheese. When melted and smooth add one-third cup of tomato catsup and one-half teaspoon of Worcestershire sauce, and one-half cup of cream and the meat of a crab cut very fine; season with salt and pepper; when creamy and quite hot add one-half pint of small oysters (blue points are especially nice) cook until the edges curl. Serve at once on hot buttered toast.

Oysters in Ramekins.

Dip small rounds of toast in oyster liquor; fit them in the bottom of ramekins. Put in as many oysters as

they will hold, season with salt and pepper. Put a small piece of butter on top and bake until the oysters begin to crinkle. Garnish with parsley and serve at once.

Oyster Saute.

Steam large oysters a few minutes, dry between towels, dip in salted crumbs, then in mayonnaise or cooked salad dressing, then in crumbs and saute in butter until they are brown. Serve with slices of lemon dipped in chopped parsley.

Spaghetti Crustades With Creamed Oysters.

Break one-half pound of spaghetti into very small pieces. Wash well and cook in enough boiling salt water to cover. Cook until very tender. Melt one tablespoon of butter, add one-half, level tablespoon of flour and cook. Add one-half cup of sweet milk, season with salt, pepper and a drop of onion juice, continue to cook until thick. Add spaghetti and one tablespoon of butter, and one and one-half tablespoon of grated cheese. Mix well and pour into a well-buttered, deep, square, pan. Cover with buttered paper, put under a weight. When cold turn out and cut into rounds or squares, dip in egg and crumbs and fry in hot fat. Cut out the centers and fill with creamed oysters.

Oyster Loaf.

Cut the crust from a loaf of bread, cut out the center one-half inch from the edge, cutting almost through the

leaf. Brush over with butter and toast a light brown, fill with creamed oysters.

Creamed Oysters.

Scald one pint of oysters in their own liquor until the edges curl, drain and reserve the liquor. Cook two table-spoons of butter until it bubbles, add two rounding table-spoons of flour, pour in the liquor and one cup of fresh milk, cook until it thickens, season with salt, pepper and a dash of nutmeg. Move to the side of the stove and add the yolks of two eggs slightly beaten, stir until thick, add oysters and serve.

Oyster Shortcake.

Roll plain paste quite thin, fit over an inverted baking dish and bake. Cut a plain piece for the top and bake on a sheet. Prepare oysters a-la-France (What to Cook And How To Cook It, page 36). Remove the pastry from the inverted dish and put on a flat platter. Fill with oyster mixture, put pastry top on and serve as ordinary meat pie. The top can be made very ornamental by cutting leaves or fancy shapes from pastry, moisten with cold water around the edge of top crust and lay the leaves on, overlapping each other and bake together. Individual shortcakes can be made the same way by the use of small tin moulds, cooking the shells on inverted moulds, the tops separately on baking sheets, and filling the shells with oyster mixture and placing the tops over just before serving.

Fish Cutlets.

Chop fine two pounds of some good baking uncooked white fish, add one-half cup of pounded, blanched almonds, one-half teaspoon of salt, one-fourth teaspoon of white pepper, and a pinch of cayenne, the whites of two eggs slightly beaten, and one cup of cream whipped very stiff. Butter cutlet moulds and steam twenty minutes; unmould and serve with salad cream dressing No. 1, page

Fish and Nut Timbal.

Soak one-half cup of dry bread crumbs in one cup of sweet milk, ten or fifteen minutes, add one-half cup of ground nuts (almonds or pecans), one-half cup of ground, cooked fish, and two eggs, beaten light. Season with salt and pepper. Garnish small timbal moulds with strips of pimento, fill with mixture and steam until firm to the touch, about twenty or twenty-five minutes. Unmould and serve with a cream sauce.

Fish Timbal.

To two cups of cold, cooked fish, ground, add three-fourths cup of cream sauce, well seasoned and beat the mixture until very light; add two eggs well beaten. Butter timbal moulds, pour in the fish mixture, set in a pan of hot water, cover over and cook in the oven or on top of the stove until firm to the touch. Serve with any one of the sauces, used for fish.

Fish Pimento Timbal.

Line moulds with whole pimentos or strips, or cut into fancy shapes. Fill with fish timbal mixture. Cook in hot water covered over and serve with cream or fish sauce.

Egg Timbal No. 1.

Beat together until well blended the yolks and whites of four eggs. Season with a dash each of white and cayenne pepper, a few drops of onion juice, one teaspoon of chopped parsley, one teaspoon salt, add one cup of sweet milk, pour into buttered cups or moulds, set in a pan of hot water and bake until centers are firm, serve with a tomato sauce.

Egg Timbal No. 2.

Make a sauce of one tablespoon each of butter and flour and one cup of milk; season with salt and pepper, cool; add the yolks of four eggs to the sauce and beat two or three minutes, beat the whites of eggs stiff and dry and fold them in. Grease timbal moulds or cups well with butter, fill them half full of the mixture, set in a pan of hot water lined with several layers of paper, and bake until firm to the touch. Serve with tomato, cream or cheese sauce.

Eggs in Nests of Creamed Chicken.

Mix one cup of ground, cooked chicken and three-fourths cup of bread crumbs with one egg slightly beat-

en, season with pepper and salt and a dash of nutmeg. Cook three eggs hard for forty-five minutes in water just below the boiling point. When cool remove the shell and rub over with flour. Divide the chicken mixture in portions, wrap each portion around an egg, being careful to keep the shape of egg, dust over with flour and brown in butter, cut into halves across, cut off a little of the end so they will stand firm. Serve on rounds of toast with cream sauce or pour a tomato sauce in dish and set the nests in the sauce.

Caramel and Nut Omelet.

Make a caramel sauce by putting one cup of white sugar in an omelet pan, when melted add one-half cup or more of water and boil until a thick syrup. Beat the yolks and whites of three eggs until very light; add three tablespoons of caramel to the yolks and a pinch of salt and fold in the whites. Melt one level tablespoon of butter in omelet pan, cover the bottom with blanched, split almonds. Pour in the omelet and cook on not too hot a stove until it has cooked brown on the bottom and has risen until light; set inside oven and brown, turn on hot platter and pour around the remaining caramel sauce.

Egg Soufflee.

To one cup of heavy cream sauce, add while the sauce is still warm, the yolks of two eggs beaten light. Fold in the whites stiffly beaten; fill timbal cups half full of

mixture, bake in a pan of hot water in the oven; do not cover over the top. Unmould and serve with cream sauce, with whipped cream added, or it can be served with a cheese sauce.

Cheese Sauce.

To one cup of thin cream sauce, add just before serving one full tablespoon of cheese; cook over hot water until melted.

Pariseinne Eggs.

Cut hard boiled eggs into rather thin slices and season with paprica, salt, chopped parsley and a few drops of onion juice. Dip in grated Parmesan cheese. Butter well a baking dish and line it with sliced tomatoes seasoned the same way as the eggs. Cover them over with a cream sauce, put in a layer of eggs, then the sauce, and so on until the dish is filled, making the last layer of sauce ornamental by forcing through a star-shaped tube. Garnish around the edge of the dish with potato balls made from boiled, mashed, seasoned Irish potatoes with the yolk of one egg added. Brush over with butter and set in the stove until thoroughly heated.

Sauce For Above Dish.

Add to two cups of heavy cream sauce two full tablespoons of Parmesan cheese, a dash of cayenne pepper, one-fourth teaspoon of salt, one teaspoon each of French and English mustard and the juice of one lemon.

Eggs in a Border of Rice.

Chop hard boiled eggs and pour over them one cup of white sauce, to which has been added one cup of Edam cheese highly saesoned with cayenne pepper. Serve in a border of rice. See Cook Book, page 78.

Egg A-La-Turk.

Boil eggs in their shells until hard. When cool remove the shells and cut in half. Remove the yolks and mash and season with salt, pepper and butter. Mix with it some finely chopped nuts and chicken, and fill the whites with this mixture. Put in shape by pressing the halves together well. Roll in crumbs, egg, then crumbs, and fry in hot fat. Serve with a nut sauce.

Cheese Custard.

One rounding tablespoon of flour, two of grated cheese, one and one-half of butter, yolks of three eggs, a pinch of salt, a pinch of cayenne. Mix all together with one-third cup of milk. Stir over the fire until it boils then add two tablespoons of whipped cream. Stack on a plate and serve hot or cold.

Cheese Soufflee.

To one cup of heavy, well-seasoned cream sauce add one-half cup of grated American cheese. Remove from the fire and add the yolks of three well-beaten eggs. and fold in the well-beaten whites. Bake in a buttered mold twenty minutes.

Cheese Fondu.

Make a heavy cream sauce of two tablespoons of butter, two full tablespoons of flour, and two cups of milk or cream. Cook the butter, add flour then the milk, very gradually stirring all the while. When quite thick add four tablespoons of grated cheese, pepper and salt. When cold add the yolks of three eggs and beat in well. Then fold in the whites beaten stiff. Cook in a baking dish set in a pan of hot water inside the oven, until firm. Serve with or without a poulette sauce with mushrooms.

A Nice Cheese Dish.

Butter slices of toast well, and line the bottom of baking dish with them. Sprinkle well with grated cheese, season with salt and pepper. Mix with four well-beaten eggs, three cups of milk, pour over bread and cheese and bake in a hot oven. When done garnish around the edge with toast points.

Cheese Wafers.

Mix one cup of grated cheese, one-half cup of butter, yolk of one egg, one teaspoon of salt together. Work with this all the flour it will take and knead until smooth. Put in a cool place for several hours, roll thin, cut into wafers and bake quickly.

Italienne Cheese Wafers.

Rub into one full cup of flour two level tablespoons of butter, one tablespoon of grated cheese, Parmesan pre-

ferred, a pinch of salt and cayenne, one-half teaspoon of baking powder. Mix with cream into a dry stiff paste, roll out, prick with a fork, and cut into fancy shapes about one-fourth of an inch thick. Bake a delicate brown. Garnish each one with the following mixture, using a star-shaped opening:

Take a small bunch of parsley, a teaspoon of chopped onion, a teaspoon of lemon juice, one-fourth teaspoon of salt, one-eighth teaspoon of soda and one-half cup of water. Bring to a boil, press and pound thin with a scant tablespoon of French capers, four hard boiled yolks of eggs, one-fourth pound of fresh butter, tablespoon of olive oil, eight boned sardines or a teaspoon of anchovy paste. Color with a little leaf green coloring.

Pink Butter.

Mix with one-fourth pound of butter, one-half teaspoon of beef extract, two teaspoons of olive oil, a dash of paprica. Color pink with damask rose fruit coloring.

White Butter.

Work one-eighth of a pound of butter until smooth, add a dash of red pepper. Put all three butters into a pastry bag together and press a small portion of mixture on each wafer, using star-shaped tube.

Scalloped Cheese.

Cut the crust edges from slices of bread, butter well and cut into dice, put layer of dice in a baking dish, sprinkle generously with grated cheese (American or

Parmesan), dust over with salt and cayenne pepper, fill the dish alternating bread and cheese. Beat one egg until light and put into a cup, using enough sweet milk to fill the cup, pour this over the mixture, sprinkle the top with bread dice. Bake until a light brown, about twenty minutes.

Scrambled Eggs and Cheese.

Put a tablespoon of butter in a skillet and break six eggs, add one cup of cheese, cut into dice, a sprinkle of pepper and salt. Stir with a fork until the eggs become a creamy mass, put on a platter, garnish with a bit of parsley.

Cream Cheese Timbals.

Two eggs, three tablespoons of thick cream, one ounce of grated Parmesan cheese, a dash of paprica, a pinch of salt. Mix all together and pour into well buttered timbal moulds. Put in a pan of hot water with several rows of thick paper in bottom of pan. Cook inside the oven until firm. Turn out and dip in flour, egg and fresh bread crumbs. Fry a delicate brown in smoking fat. Serve with a sauce.

Sauce for Cheese Timbals.

Six tablespoons of grated cheese, four tablespoons of cream, and a dash of pepper. Cook over fire until dissolved.

Cheese Eclaires.

Put into a stewpan one cup of water, four table-spoons of butter, a pinch of cayenne pepper, a good pinch of salt. Let this boil, then mix in five level table-spoons of flour. Cook on a slow fire for ten minutes stirring all the while. Remove from the stove and when it begins to cool add slowly three whole eggs and beat hard, until smooth. Add two rounding tablespoons of grated cheese. Put the paste in a bag with a plain round tube and force it on to a greased baking sheet into lengths three inches long by one inch wide. Brush over with the whole beaten up egg. Bake in a moderate oven twenty of twenty-five minutes. Remove, split and fill with cheese custard.

CHAPTER III.

Meat and Vegetable Entrees.
Sauces.

CHAPTER III.

Meat and Vegetable Entrees.

Beef with Tomatoes.	Bernaise Sauce.
Grilled Beef with Capsicum Sauce.	Chicken a la King No. 2.
Capsicum Sauce.	Chicken a la King No. 3.
Beef Cutlets with Vegetables.	Chicken Cutlets with Garnish of Peas and Potatoes.
Baked Liver.	Imperial Cream Chicken.
Croustades of Ham with Cheese.	Chicken and Oyster Timbal.
Brain Timbals	Chicken and Nut Timbal.
Brain Cutlets.	Meat and Nut Croquettes.
Brain and Chicken Patties.	Sweet Bread Ramekin.
Maryland Chicken Puding.	Pepper Soufflee.
South Carolina Chicken.	Creamed Cauliflower.
Casserole of Chicken.	Scalloped Tomatoes.
Chicken a la King No. 1.	Croustade of Asparagus.
	Savory Rechauffe.

Sauces.

White Cream Sauce.	Sauce for Fish No. 2.
Sauce for Vegetables.	Bernaise Sauce.
Brown Sauce No. 1.	Hollandaise Sauce.
Brown Sauce No. 2.	Poulette Sauce.
Tomato Sauce.	Alemonde Sauce.
Sauce for Fish No. 1.	

Sweet Sauces for Puddings and Other Desserts.

Foamy Sauce.	Marshmallow Sauce.
Solid or Hard Sauce.	Sunshine Sauce.
Fruit Sauce.	

Meat and Vegetable Entrees.



Beef with Tomatoes.

Cut small rounds from steak or roast and saute in butter. Take thickly sliced tomatoes and bits of fat or suet and heat together. Serve the rounds in a flat dish with a little glaze rubbed over the top and a piece of tomato and suet on top. Also work some butter with a little finely chopped parsley and onion juice, if desired, into a little flat cake, cut small rounds from it and place one on each round of beef. Season with salt and pepper.

Grilled Beef with Capsicum Sauce.

Select a nice rump steak, season with onion juice, pepper and salt, rub over with melted butter and broil for fifteen or twenty minutes. Rub over with glaze and serve with capsicum sauce.

Capsicum Sauce.

Two tablespoons of tarragon vinegar, one tablespoon of glaze, two-thirds cup of brown sauce, two sliced tomatoes, the seeds from a capsicum, a dessert spoon each of French and English mustard, a teaspoon of chutney, a pinch of sugar. Boil fifteen minutes and add two chopped capsicums after removing the seeds.

Beef Cutlets with Vegetables.

Cut rounds from fillet of beef. Broil, serve on rounds of toast with a spoonful of asparagus tips or green peas.

Baked Liver.

Season well some lardoons with chopped onions, red and black pepper, allspice and salt. Lard a liver making it attractive in appearance. Dust over with flour, put in a skillet one-half full of boiling water. Bake until tender and brown.

Croustades of Ham with Cheese.

To one cupful of grated or chopped boiled ham add two tablespoons each of cream and grated American cheese. Season with salt and pepper. Cut rounds from slices of bread one inch thick; fry in hot fat or saute in butter, spread them with ham and cheese mixture, sprinkle over with grated cheese, cook in a hot oven until cheese is melted and browned slightly.

Brain Timbals.

Parboil one set of calf brains and mince fine. Blanch and chop twelve almonds fine and mix with brains. Season with salt and pepper. Beat the white of five eggs very stiff and fold into the mixture. Butter some small molds well and fill one-half full. Steam until firm to the touch. Unmould and serve with a white sauce with a tablespoon of Worcestershire sauce added.

Brain Cutlets.

Parboil brains. Mix with a heavy cream sauce. When cold shape, dip in crumbs, egg, and crumbs and fry a delicate brown.

Brain and Chicken Patties.

Parboil brains, chop fine and mix with them an equal portion of ground cooked chicken, season with pepper and salt add enough slightly beaten egg to hold mixture together. Drop by spoonfuls into smoking hot fat. Serve piping hot on folded napkin.

Maryland Chicken Pudding.

One and one-half cups of sifted flour.

One-half cup of butter.

Three eggs.

Three cups of new milk.

One broiling sized chicken.

Cut the chicken and season for frying. Make a light batter of the above ingredients. Pour the batter into a baking dish and lay the chicken through the batter.

Bake in a moderate oven in an open baking dish.

Louisville.

South Carolina Chicken.

Cut and prepare chicken for frying. Roll in egg, then in crumbs that have been seasoned with salt and pepper. Put the chicken in a baking dish with a tea-

spoon of butter on each piece of chicken. Bake until tender and brown. Serve with small green peppers stuffed with peas.

Casserole of Chicken.

Pick and singe a nice fat chicken, truss as for braising, rub over with butter and put in a casserole with one and one-half pints of well seasoned stock made from game or poultry bones. A little bacon in the stock is an addition. Two wine glasses of sherry mixed with a tablespoon of arrow-root, and a teaspoon of glaze. A bunch of herbs, a little onion, one or two fresh mushrooms (if you have them) all tied together in a piece of muslin. Cook for thirty or forty minutes basting frequently. Add more stock if necessary. Remove muslin bag. Strain off the fat and serve in casserole.

Chicken a la King No. 1.

Cut in squares one-half dozen fresh, white mushrooms, cut one medium-size green pepper into small dice, cook both together in butter until tender. Add the breast of tenderly cooked chicken, cut into one-half inch squares. moisten with one-half cup of rich cream and cook a few minutes. Add two cups of bernaise sauce, cook but do not allow it to boil.

Bernaise Sauce.

Put into a saucepan three small onions chopped, six pepper cones, one bay leaf, a small sprig of thyme;

moisten with one-fourth cup of white wine and one-fourth cup of tarragon vinegar. Cook until almost dry, add one tablespoon of thick cream and the yolks of three raw eggs, cook over hot water until it begins to thicken then add three tablespoons of butter and stir constantly until well blended. Season with salt, cayenne a few drops of lemon juice, strain and add one teaspoon of chopped parsley.

The Seelbach, Louisville, Ky.

Chicken a la King No. 2.

Cut a chicken that has been boiled until tender into strips or cubes. Parboil one set of sweet breads and pull to pieces, cook one small can of truffles and one of mushrooms in butter until tender. Make a sauce of one tablespoon of butter, one of flour and one-half cup each of stock and cream, season and pour over the chicken, sweet breads, truffles and mushrooms. Serve on toast and garnish with strips of green peppers and pimentos.

Chicken A La King No. 3.

Put two tablespoons of butter in saucepan and cook with it a tablespoon of chopped onion, one-half dozen fresh mushrooms, cut in pieces and one tablespoon of chopped pimentos, add one cup of sweet cream and boil ten or fifteen minutes, add the yolks of two eggs, stirring all the while and when it begins to thicken, add three cups of diced chicken; a little Madeira wine is an improvement. Serve on rounds of toast.

Chicken Cutlets with Garnish of Peas and Potatoes.

Use receipt for chicken cutlets on page 108 of "What to Cook and How to Cook It" or use chicken croquette receipt, shaping as cutlets, dip in crumbs, egg and crumbs, fry a delicate brown. Garnish around edge with a piping of potatoes, prepared as for a garnish (page 68 in Cook Book). Put small green French peas, previously cooked and seasoned, in center with a bit of parsley as a garnish.

Imperial Cream Chicken.

Butter well cutlet molds and fill with creamed chicken. Cook over hot water until firm. Turn out and cover over with a heavy cream sauce. Place a large crouton in the center of dish, put boiled potatoes, well mashed and creamed, around to form a border. Stand the cutlets around the crouton and press a puree of peas between each cutlet, using a pastry bag and tube. Place a fancy skewer in top of crouton.

Chicken and Oyster Timbal.

To two cups of ground, cooked chicken (using white meat only), add three-fourths cup of well seasoned sauce, and two eggs beaten light. Steam one-half pint of oysters, drain well. Grease timbal moulds of plain or fancy shape, tin or porcelain, half fill them with chicken mixture, make depressions in the center, pushing the mixture around the sides of mould until it reaches nearly to the top. Drop an oyster in the center and

cover well with the chicken mixture, filling the mould. Set in a pan of hot water and cover over with tin top. Cook until firm to the touch. Serve with cream sauce with chopped steamed oysters added.

Chicken and Nut Timbal. .

Use receipt for chicken and oyster timbal, substituting nuts (chopped almonds, pecans, or hickory nuts) for oysters. Cook in the same way and serve with plain cream sauce or nuts can be added. If the light and dark meat is used in making timbal or all dark meat, use Brown Sauce No. 1 or No. 2 with it. Peas or mushrooms can be used in the place of nuts. If peas are used serve peas with the timbal; if mushrooms, add some of them to the sauce used.

Meat and Nut Croquettes.

To one cup of ground meat add one full tablespoon of finely chopped almonds (other nuts can be used), stir into this one unbeaten egg, season, put over hot water and cook until the egg is cooked, cool, shape, roll in crumbs, egg and crumbs and fry a delicate brown.

Sweet Bread Ramekin.

Make a sauce of one tablespoon of butter and one tablespoon of flour, add two cups of chicken stock, cook until it thickens, add the yolks of four eggs beaten with one cup of rich milk or light cream, and cook over hot water until it thickens. Season with salt, cayenne

and a few drops of lemon juice. Pour over sweet breads that have been boiled and cut in pieces. Put mixture in ramekins. Sprinkle over the top buttered crumbs and bake until brown.

Pepper Soufflee.

Parboil six medium sized sweet green peppers, grind or chop fine, add the grated corn from six medium sized ears of corn, one-fourth cup of heavy cream and one tablespoon (scant) of tomato sauce, add the yolks of three eggs slightly beaten, season with salt and fold in stiffly beaten whites of eggs. Cook in buttered timbal moulds in a pan of hot water until firm, about fifteen or twenty minutes. Serve with tomato or other sauce.

Creamed Cauliflower.

Cook head of cauliflower by boiling in an uncovered vessel until tender, drain and pour on a cream dressing made as follows: Cream one-half cup of butter and one full tablespoon of flour together. Add the yolks of eight eggs beaten light and two cups of warm milk. Cook over hot water until it thickens, season with salt and pepper.

Scalloped Tomatoes.

Make a cream sauce of one tablespoon of butter and one of flour and one cup of milk, cream or stock. Season with pepper and salt, pour one-half of it in a baking dish. Set six or eight small firm tomatoes in the

sauce, pour the rest of sauce over the top, sprinkle over with buttered crumbs and bake in a pan of hot water twenty-five or thirty minutes.

Croustade of Asparagus.

Cut the crust edges from a loaf of bread; cut at intervals small pieces one-fourth inch wide from the sides and ends, cut out the center leaving an edge three-fourth of an inch wide around, toast, brush over with butter and fill the small cuts at the side with chopped parsley, fill the loaf with cooked asparagus tips, serve with a cream sauce that has had the yolk of an egg added.

Savory Rechaufee.

Use any cold meat cut into dice and mix with it the following sauce: Two tablespoons of butter, two tablespoons of flour, one cup of stock and one cup of cream. Cook until it thickens. Separate the yolks from three hard boiled eggs and press through a sieve and add to the sauce.

Serve the mixture on rounds of toast with the whites of egg chopped fine and sprinkled over. Any cooked meat or a combination of meats with mushrooms added can be used in this way.

Chicken, veal and sweet breads are especially nice.

Sauces.



Butter and flour cooked together is called a roux and form the basis of most sauces; to this base is added the seasoning to suit the dish with which it is to be served; if it is to be used with meats, vegetables, spices and herbs are added; for entrees, sauce made from stock, white or brown; for vegetables, cream sauce with eggs. For fish, the same sauce with lemon juice, vinegar or some piquant catsup added.

Sauces greatly improve the dish they accompany and are easily made.

Brown sauce requires long, slow cooking to blend the flavors; if vegetable flavor is desired, chop and fry them in the butter to be used in making the sauce; if the butter should rise to the top, add a little more liquid and stir until it boils when it will become smooth. In making roux, the same proportion of butter and flour is used. If more butter is required, add in small bits at a time, after the other ingredients are put in. The simplest sauce made and the one more frequently used is the white or cream sauce.

White Cream Sauce.

One tablespoon of butter, one tablespoon of flour, one cup of milk or cream. Cook the butter until it bubbles, add flour and stir until smooth, add milk gradually and cook until it thickens, season with salt and pepper. Stock can be used instead of milk, or half stock and half milk. A very good sauce can be made using water and yolk of one egg added but not allowed to boil afterwards. Different seasonings can be added which give a variety to the sauce.

Sauce for Vegetables.

Use the proportions of butter and flour for cream sauce and add one cup of water in which vegetables were cooked. Add yolks of two eggs, season with salt and pepper.

Brown Sauce No. 1.

Cook one tablespoon of butter until it bubbles, add one tablespoon of flour and cook until quite brown, add one cup of milk and stir until it thickens, season with salt and pepper, strain if necessary.

Brown Sauce No. 2.

Put one tablespoon each of celery, onion and carrot cut into small pieces, into a saucepan, with one tablespoon of butter (the butter to be used in making the sauce), cook slowly until the vegetables are tender. Add one tablespoon of flour and cook until brown. Then add

one cup of stock, cook until it thickens, strain and season; dry herbs can be added with the vegetables and milk used instead of stock or half stock and half milk. The proportion of vegetables used is determined by the taste of the person using it. More or less of any one of the vegetables, or other vegetables can be added, or substituted; parsley, bayleaf, thyme and marjoram, and summer savory are the herbs used. Spices are often used and are an addition when served with certain meats.

Tomato Sauce.

Cook one can of tomatoes with a slice of onion, a sprig of parsley and a bit of bay leaf for ten or twelve minutes; strain, cook two tablespoons of butter in a saucepan until it bubbles, add two tablespoons of flour and cook until it thickens, add the strained tomatoes and cook. Season with pepper and salt.

Sauce for Fish No. 1.

One tablespoon of butter, cook until it bubbles, add one tablespoon of flour, stir until smooth, add one and one-half cup of white stock (chicken or fish) and stir until it begins to thicken, add just before removing from the fire the yolks of four eggs slightly beaten, season, remove from the fire and when slightly cool, add one teaspoon of lemon juice.

Sauce for Fish, No. 2.

Use mayonnaise dressing, made with one-half tarragon vinegar and one-half lemon juice. Add one teaspoon

each of chopped olives, pickles and capers. Enfold whipped cream, one-half cup of cream to one cup of mayonnaise.

Bernaise Sauce.

Cook one-half cup of vinegar and a little chopped onion together until it is reduced one-half. Add the yolks of four eggs very slowly. When it thickens add one and one-half tablespoons each of clarified butter and oil, a little chopped parsley, pepper and salt. Serve with fish and tenderloin cutlets.

Hollandaise Sauce.

Beat to a cream one-half cup of butter, add the yolks of four eggs and beat well together. Season with the juice of one-half lemon, one-half teaspoon of salt, a dash of cayenne. Add slowly one cup of hot water and cook over hot water, stirring all the while until thick. Do not let it boil. Serve as soon as made.

Poulette Sauce.

One tablespoon of butter, one of flour, one cup of chicken stock, salt and pepper. Add yolk of one egg slightly beaten.

Alemonde Sauce.

Make a white sauce and just before removing from the fire add the yolks of two eggs beaten with one-half cup of milk or cream. Stir until it begins to thicken then remove from the fire and stir well, adding a dash of nutmeg and a teaspoon of chopped parsley.

Sweet Sauces for Puddings and Other Desserts.



Foamy Sauce

Beat the white and yolk of one egg separately until very light. Add one-fourth cup of pulverized sugar to yolks, and beat well. One-fourth cup to the whites. Combine the two, and add two tablespoons of sherry wine. Fold in one cup of whipped cream.

Solid or Hard Sauce.

Cream one-half cup of butter until light, add one cup of sugar and beat hard until very light, flavor with vanilla, almond, wine or other flavoring. Put in a cool place to harden and fold in the white of an egg, beaten stiff. If color is wanted, use the yolk of egg beaten in with the butter and sugar.

Fruit Sauce.

To one cup of fruit juice add sugar enough to sweeten. Dissolve one level tablespoon of arrow-root in two tablespoons of water. Heat the fruit juice and add the arrow-root and cook until it thickens. Juice extracted from fresh fruit the syrup drained from canned fruits,

or a combination of fruit juices can be used. Some finely chopped fruit added to the sauce is an addition.

Marshmallow Sauce.

Cook one cup of granulated sugar in a skillet until melted, add one-half cup of boiling water and cook to a syrup; pour it over the stiffly beaten whites of two eggs. Melt one-fourth of a pound of Marshmallows over hot water and pour into the sauce, or cut them up fine and add to the sauce while hot. Flavor with vanilla.

Sunshine Sauce.

Yolks of four eggs beaten very light. Two cups of sugar, three-fourths cup of water boiled together; just before it reaches the thread stage, pour one-third of it slowly over the yolks beating all the while. Cook syrup to thread stage and pour the second third over eggs, beating constantly. The remaining third cook to almost the caramel stage and pour all of it at once over eggs and beat hard. Continue to beat until creamy, flavor with orange, vanilla or sherry. Combine whipped cream and use for plum pudding or ice cream. This sauce combined with very stiff icing, makes a delicious filling for cake.

CHAPTER IV.

Breads and Sandwiches for Afternoon Teas.

Ways of Preparing Butter.

CHAPTER IV.

Breads and Sandwiches for Afternoon Teas.

Yeast Bread.	Oat Meal Brown Bread.
Quick Yeast.	Quick Graham Bread.
Yeast Foam.	Nut Bread No. 1. ,
Water Bread No. 1.	Nut Bread No. 2.
Water Bread No. 2.	Nut Bread No. 3.
Plain White Loaf.	Potato Scones.
Yeast Biscuit.	Scones No. 1.
To Make the Yeast.	Cones No. 2.
Luncheon Rolls.	Quick Sally Lunn.
German Coffee Bread.	Sally Lunn.
English Muffins.	Rice and Nut Muffins.
Salt Rising No. 1.	Rice Muffins.
Salt Rising No. 2.	Ways of Preparing Butter.

Sandwiches.

Bread and Butter Crisps.	Dream Sandwich.
Bread and Butter Loaf.	Tomato Sandwich.
White and Brown Bread	Pate-De-Fois-Gras.
Sandwiches.	Sandwich Fillings.
Rolled Sandwich.	

Bread and Sandwiches for Afternoon Teas.



Yeast Bread.

In making yeast bread there are three things to be considered, time, quantity, temperature. The temperature for obtaining the best results is from 75 to 80 degrees, this however is governed by the quantity of yeast used and the time to be used in making. When the bread is made over night or in the morning for the evening meal, use a smaller quantity of yeast than when four or five hours are required for making. The yeast life is killed at a moist heat of 140 degrees F. or a dry heat of 212 degrees F., it will survive freezing at 32 degrees F. and placed under favorable conditions again will grow and thrive. The receipts given in this chapter are to be made in four to six hours, if more time is needed use less yeast or let the bread rise in a cooler temperature 50 to 60 degrees. Always brush over tops of the bread or rolls with lard or butter or if wanted a glazed appearance, sweet milk mixed with the yolk of an egg added, or beat one egg until blended, add water and brush over with this; for buns, rusks, coffee bread use milk with a little sugar dissolved in it, then sprinkle sugar over the top. Coffee bread is

often served with raisins and nuts added to batter, and cinnamon, sugar and butter made into a paste and spread over. The top can be made ornamental by pressing split almonds and other nuts into the cinnamon paste in some design.

Quick Yeast.

One cup of boiled Irish potatoes mashed, three-fourths cup of sugar, one full tablespoon of salt, one cake of yeast and three pints of lukewarm water. Let stand in a warm place until it is filled with air bubbles, use enough of this liquid to mix the quantity of flour you desire to make into bread. This same receipt can be used and a heavy sponge made by using less water.

Yeast Foam.

Peel four or five good sized potatoes and boil them with three-fourths cup of loose hops tied in a muslin bag. Cover them well with water and cook until the potatoes are tender. Drain and reserve the water. Mash the potatoes and return them to the water and mix them well together. Add one tablespoon of flour, one-fourth cup of granulated sugar, one full teaspoon of salt and cook for a few minutes, add enough flour to make a thin batter. When lukewarm add one-half yeast cake. Mix well and place in a stone jar. Set in a warm place for twelve hours. Stir it two or three times during that time. Set in a cool place. Use one cup of this to one quart of flour in making bread.

Water Bread No. 1.

Pour over one tablespoon of sugar, one scant tablespoon of butter and lard mixed, one teaspoon of salt, two cups of warm water, add one-half yeast cake dissolved in one-fourth cup of lukewarm water, stir in enough flour to make a *very* stiff batter and beat eight or ten minutes. Put in a bread bowl, cover over well to exclude the air, and set in a warm place to rise. When it has doubled its bulk, beat again a few minutes. Shape into loaves, filling the pan half full, brush over the top with pastry brush dipped in water. Cover, let rise until light. Bake in a rather quick oven, fifty or sixty minutes.

Water Bread No. 2.

This is the simplest bread made and is very satisfactory. Does not require kneading or beating and only one rising and takes just two and one-half or three hours for making and baking. Dissolve one and one-half yeast cakes in one-third cup of warm water and add it to four cups of warm water and one tablespoon of salt, warm eight cups flour and add the liquid to the flour. If this quantity of flour is not sufficient to make a soft dough use a little more, knead just enough to make smooth. Shape into loaves, grease the pan in which it is to be baked. Grease over the top of bread, cover and let rise until light, about one and one-half hours, bake one hour.

Plain White Loaf.

One-half tablespoon each of lard and butter, one and one-half teaspoon of salt, one tablespoon of sugar, one cup each of water and milk, one cake of compressed yeast or one cup of liquid yeast. Pour boiling water over butter, lard, sugar and salt, add milk. When cool add the yeast cake dissolved in one-fourth cup of lukewarm water or one cup of liquid yeast, stir in enough flour to make a soft dough, knead until light and elastic. Put in a bowl, grease over the top with softened or melted lard, cover well, let rise in a warm place until it has doubled its bulk, cut down, rise again, shape into loaves, grease over top, let rise and bake forty-five or fifty minutes.

Yeast Biscuit.

Five cups of flour, one and three-fourths cups of butter or sour milk, one teaspoon of salt, one teaspoon of sugar and one large tablespoon of lard, one-half cup of yeast, three-fourths teaspoon of soda. Mix with one-half of the flour the lard, sugar, salt, milk and yeast. Set in a warm place for seven or eight hours, then beat in the soda, and add the rest of the flour; knead well, roll out, cut into shape, brush over the top with melted butter; let rise about thirty minutes and bake quickly.

To Make the Yeast.

Mix with two cups of boiled mashed potatoes one-half cup of sugar, one teaspoon of salt, one-cup of flour;

beat well together and add one yeast cake dissolved in one cup of warm water. Put in a glass jar, cover tight and set in a warm place. It will rise in one hour.

Luncheon Rolls.

Three-fourths cup of butter and lard mixed, one cup of mashed Irish potatoes, one-half cup of sugar, one and one-half teaspoons of salt, one cup of warm milk, two cups of flour, one yeast cake dissolved in one-fourth cup of lukewarm water. Set to rise in a warm place, when very light add flour enough to make a soft dough, knead only until smooth, grease over the top. Cover closely, set in a warm place and let rise until it has doubled its bulk, roll out, cut into rounds, grease over top, fold together pressing the edges closely, grease over top, put in baking pan one inch apart, let rise until very light and bake fifteen or twenty minutes in a quick oven. Nuts or raisins or both can be added to this bread when the last flour is put in.

German Coffee Bread.

Make a sponge of one cup of lukewarm milk, one-half yeast cake, one teaspoon of sugar, one cup of flour, let rise until light in warm place. Add one cup of butter melted, four eggs beaten together until light, one teaspoon of salt and flour to make a very soft dough. Let rise until light or until it has doubled its bulk, shape into rolls, or rounds or fit into muffin rings or squares or round cake pans; let rise again, spread

over the top with melted butter, sugar and cinnamon mixed together and bake in a quick oven.

English Muffins.

Scald two cups of milk, pour it over one-half tablespoon of sugar and one teaspoon of salt. Cool and add one yeast cake dissolved in one-fourth cup of lukewarm water, add one egg beaten light and two cups of flour, set in a warm place to rise. When very light place in rings on a greased griddle and set on back of stove for twenty minutes. Move griddle to a hot part of stove and cook the muffins until brown on one side, turn and brown the other, split and toast.

Salt Rising No. 1.

Scald one cup of fresh sweet milk. While milk is warm add two full tablespoons of unsifted meal. Cover well and let stand in a warm place over night. The next morning add one-half teaspoon each of soda and salt, one teaspoon of sugar and one pint of warm water with flour enough to make a rather stiff batter. Set to rise in a warm place. When risen make into a dough with three quarts of flour, one tablespoon of salt, two full tablespoons of lard and equal parts of warm water and milk. Let it rise until light. Knead well and make into loaves. Let rise and bake.

(Mrs. Robert Parker.)

Salt Rising No. 2.

Peel and slice thin one medium sized potato. Sprinkle over it one full tablespoon of unsifted meal, one-half teaspoon of salt, and one teaspoon of sugar. Pour over this one pint of boiling water. Cover well and let stand over night in a warm place. The next morning strain and add to the water flour enough to make a light sponge. Add also a pinch of soda and one-half teaspoon of salt. Set in a kettle of warm water. When it rises make into a dough using three quarts of flour, three rounding tablespoons of lard and warm water and milk. Knead well and shape into loaves. Let rise and bake forty or fifty minutes.

(Mrs. John Howell.)

Oat Meal Brown Bread.

One cup of graham flour, three-fourths cup of corn meal, two teaspoons of salt, two cups of Quaker oats, one slightly rounded teaspoon of soda, three-fourth cup of molasses, two cups of sour milk. Mix dry ingredients, add molasses and milk; steam two hours in a buttered mould.

Quick Graham Bread.

Two cups of graham and one cup of white flour, one-third cup of sugar, one teaspoon of salt, three slightly rounding teaspoons of baking powder. Mix with one and one-third cups of sweet milk, bake in a loaf pan

forty-five minutes; a cup of nuts or dates can be added if desired.

Nut Bread No. 1.

Mix one cupful of lukewarm mush, one-fourth of a cupful of brown sugar, one-half tablespoon of butter; then add one-fourth of a yeast cake dissolved in one-fourth of a cupful of lukewarm water and flour to knead. Cover and let rise over night. In the morning cut down, toss on a floured board and knead, incorporating during the kneading one cupful of English walnut meats cut in pieces. Shape in a loaf, put in buttered bread pans, let rise again and bake fifty minutes in a moderate oven.

Nut Bread No. 2.

One egg, one and one-fourth cups of sweet milk, one cup of sugar, five and one-half cups of flour, two full teaspoons of baking powder, one teaspoon of salt, one cup of chopped nuts, pecans, English walnuts or hickory nuts. Sift sugar, flour, baking powder and salt together, add the nuts, beat the eggs slightly, add milk, mix with dry ingredients into a soft dough. Bake in a greased mould sixty minutes; raisins can be added to bread instead of nuts of one-half cup of each.

Nut Bread No. 3.

Two and one-half cups of flour, one-half cup of sugar, two slightly rounding teaspoons of baking powder,

three-fourth cup of nuts, one egg slightly beaten, one-half cup of sweet milk, teaspoon of salt. Mix as No. 2, let stand in pan ten or fifteen minutes before baking, bake forty minutes.

Nut bread can be cooked in muffin rings and served hot with chocolate, coffee or tea.

Potato Scones.

Two and one-half cups of flour, one cup of boiled, mashed Irish potatoes, one-third cup of butter and lard mixed, one teaspoon of salt, three teaspoons of baking powder. Mix all together and make into a soft dough with one egg well beaten and one-fourth cup of milk, cut into rounds, score across the top; bake in a quick oven fifteen or twenty minutes, split and butter. This receipt can be divided into three parts and filled into round deep pans, or cut into smaller rounds and served as individual scones and are especially nice to serve with tea, coffee or chocolate.

Scones No. 1.

Three cups of flour, two level teaspoons of baking powder, sifted together several times with one teaspoon of salt, put into this two tablespoons of butter, mix with enough sweet milk to bind together. Roll out, cut into rounds and bake quickly. One-half cup of raisins can be added if desired. Split and butter while hot.

Scones No. 2.

Three-fourths of a cup of butter and lard mixed, two unbeaten eggs, two tablespoons of milk, two cups of flour, two cups of dry oat meal, one teaspoon of cinnamon, salt, one teaspoon of cloves, two teaspoons of baking powder, one cup of raisins, one cup of nuts. Mix as cake, bake in rounds, split and butter while hot.

Quick Sally Lunn.

Two eggs beaten separately, three tablespoons of sugar, four tablespoons of melted butter, one cup of sweet milk, three cups of flour, two teaspoons of baking powder. Salt.

Sally Lunn.

One egg, one tablespoon of butter, two tablespoons of sugar, three tablespoons of yeast, four cups of flour. Mix with sweet milk or cream to make a stiff batter. Let rise twice. Bake in round shallow pans or muffin rings. Salt.

Rice and Nut Muffins.

One cup of boiled rice, one cup of sweet milk, two eggs well beaten, four tablespoons of melted butter, one teaspoon of salt, one tablespoon of sugar, two

full teaspoons of baking powder, one and one-half cups of flour, one-third cup of chopped pecans. Bake in hot greased muffin irons twenty or twenty-five minutes.

Rice Muffins.

Two cups of sifted meal, one cup of boiled rice, two cups of butter milk, one tablespoon of lard or butter, one teaspoon of soda, one scant tablespoon of salt, two eggs slightly beaten. Bake in hot muffin irons.

Ways of Preparing Butter.

Soften the butter and whip until light. Insert a star-shape tube into a rubber cloth bag, put in the butter and press it into little rosettes. Drop them in ice water until ready to serve, or shape into wavy oblongs one and one-half inches long. Grooved paddles make pretty shapes. Wash butter well and when cold, roll a small quantity between paddles, making rounds or oblongs. There are different utensils on the market. with directions for making shells and pretty shaved pieces.



Sandwiches.



The bread for sandwiches should be fine grain and tender and a day or two old. The butter creamed or whipped until light and soft enough to spread. Cut the bread into slices and then shape, butter and spread with the fillings to be used. Wrap in a napkin, dipped in cold water and wrung dry. Put in a cool place. They can be cut in a variety of shapes and filled with a number of fillings, stacking sometimes two, three or four slices together with a different filling between each one and using different kinds of bread for each layer.

Bread and Butter Crisps.

Cut the crusts from a square loaf of fresh baker's bread, butter on end of loaf and cut as thin as possible. Roll tight and pin with toothpick. Bake in oven until brown, remove toothpick. One loaf will make a number of crisps.

Bread and Butter Loaf.

Cut the slices three-fourths of an inch thick lengthways from a loaf of bread, spread both sides generously with softened butter, press buttered sides to-

gether until the loaf is its original size, trim off the crust edges, put on a platter and cover with another, pressing slices well together. Set in a cool place and slice as you would a brick layer cake. Brown and white bread can be used alternating the colors and the loaf can be made quite ornamental by cutting with a tiny round or other shape cutter pieces from the top of the loaf and inserting stuffed olives or pimento cut into the same shape as cutter, add a bit of parsley before the olive is inserted, the olive holding it in place gives a pretty effect. Serve on oblong platter with a border of shredded lettuce.

White and Brown Bread Sandwich.

Cut bread into thin rounds, spread with butter and press together alternating colors. Different fillings can be used between each slice which gives variety.

Rolled Sandwich.

Use bread as fresh as you can cut well, trim off crust edge, spread with butter, roll on wet cloth. Slender pieces of celery cut an inch or more longer than the slice of bread and the ends cut in small strips and placed in ice water to curl, wiped dry and rolled into bread is pretty and good.

Dream Sandwiches.

Slice white bread quite thin, cut in shape, spread with cream cheese, press together, dip in beaten egg and fry a delicate brown.

Tomato Sandwiches.

Cut bread in rounds, spread with softened butter. Put a slice of tomato, sprinkled over with shredded green peppers, tarragon vinegar, pepper and salt, between two slices and press together.

Pate-De-Fois-Gras.

Boil twelve chicken livers. Mash to a pulp. Add a little onion juice, four or five drops of tobasco sauce, yolks of three hard boiled eggs, one tablespoon of Worcestershire sauce, one tablespoon of melted butter, vinegar to moisten to a stiff paste. Form into a loaf and slice when cold. Nice for sandwiches.

Sandwich Fillings.



Sandwich fillings should be chopped or ground and mixed with mayonnaise or salad dressings. There are some exceptions to this where slices of fruits or meats are to be used. The dressing or mayonnaise then is spread on the bread.

Tomato jelly see "What to Cook" page 238, moulded in baking powder cans and sliced, butter bread on both sides and put slice of jelly between.

Chopped Aspic and nuts.

Chicken and nuts.

Celery, or celery and nuts.

Shredded green peppers and chopped almonds.

American Cheese and pimentos.

Neufchatel and Philadelphia cheese with nuts and pimentos added.

Pate-de-Fois-Gras.

Cavair.

Chopped candied fruits.

Marmalades.

Crystallized ginger.

Crystallized orange and lemon peel.

Nuts, dates and figs ground together.

All of these and many more are used and combined

to suit the taste; a little chopped celery or lettuce is an improvement to almost any one of them.

Any cooked meat or a combination of meats, with mushrooms added, can be used in this way; chicken, veal and sweet breads are especially nice.



CHAPTER V.

Salads.

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Salads.

Salad Dressing No. 1.
Salad Dressing No. 2.
Salad Dressing No. 3.
Mustard Mayonnaise.
Marine Dressing.
French Dressing.
Fruit Salad Dressing.
Mayonnaise.
Jelly Mayonnaise.
Chicken Salad.
Chicken and Nut Salad.
Sweet Bread and Cucumber
Salad.
Tomato and Cheese Salad.
Frozen Tomato Salad.
Celery and Nut Salad.
Celery and Grape Fruit
Salad.
Moulded Pineapple and Cu-
cumber Salad.
Cheese Salad.

June Apple Salad en surprise
Stuffed Tomato Salad.
Tomato Pineapple Salad.
Tomato and Cheese Salad.
Bermuda Salad.
Asparagus Salad.
Green Pepper and Cheese
Salad.
Fish and Pimento Salad.
Pineapple and Cheese.
Cream Cheese and Nut Salad
Jelly for Moulding and Gar-
nishing Fruit Salads.
Fruit Salad.
Grape Fruit Salad No. 1.
Grape Fruit Salad No. 2.
Marshmallow Salad.
Pineapple Salad with Jelly.
Fruit Salad with a Garnish
of Chopped Jelly.

Salads.



Since salads can be used in each day's menu the year round, it is desirable to have a variety and this is obtained by different combinations. A number are given with some suggestions which will suggest others.

Lettuce forms the foundation for nearly all salads. It should be washed in cold water to free from dust and any insect which is sometimes found. Let it stand in ice water until crisp. Shake well and dry in a cloth or hang in a wire basket. After crisping it, if kept in a cool place it will remain crisp for some-time. Celery is prepared in the same way.

Prepare all articles for salad and keep them in a cool place and combine with the dressings when ready for use.

Salad Dressing No. 1.

The yolks of six eggs or three whole eggs. One teaspoon each of sugar, salt and mustard, one-eighth teaspoon of cayenne pepper, one-half cup of cream, one tablespoon of butter, one-half cup of vinegar. Beat the eggs, add seasonings, butter and cream, add vinegar *last*. Cook in a double boiler until thick. When cold and just before using, fold in one cup of whipped

cream. One-half cup of oil can be added to this dressing when cold, but if oil is used, leave out the butter.

Salad Dressing No. 2.

Mix one-half teaspoon each of salt and mustard, one egg slightly beaten, one-fourth cup of cream, juice of one lemon. Cook over hot water until it thickens. When cold add two tablespoons of oil and one cup of whipped cream.

Salad Dressing No. 3.

Two cups of powdered sugar, one cup of oil, six tablespoons of lemon juice, one-fourth cup of sherry, one-fourth cup of brandy. Mix the sugar and oil together, add the lemon juice. Pour the wine and brandy over a few lumps of loaf sugar and burn it, then add to the dressing.

Mustard Mayonnaise.

Two tablespoons of mixed French mustard, two teaspoons of vinegar, one-third cup of oil, one teaspoon of Worcestershire sauce, cayenne pepper and salt to taste.

Marine Dressing.

One teaspoon of Worcestershire sauce, one tablespoon of tomato catsup, one tablespoon of vinegar, three tablespoons of oil, salt and cayenne pepper to taste.

French Dressing.

Mix three tablespoons of oil and one-half teaspoon of salt and one-half teaspoon of pepper together; stir until it becomes a little thickened, then add one tablespoon of vinegar and stir until it thickens and assumes a whitish color. Tarragon vinegar can be used with the wine, or cider vinegar and gives a nice flavor.

Fruit Salad Dressing.

Cream two tablespoons of butter, to this, add one teaspoon each of salt and sugar, one-half teaspoon each of mustard and paprika. Put in double boiler two slightly beaten yolks of eggs, add to them very slowly, beating constantly four tablespoons of plain or Tarragon vinegar, and cook until thick. Remove from fire and add butter and seasoning and beat thoroughly. Let get perfectly cold and when ready to serve, beat in the whip from three-fourths cup of heavy cream.

Mrs. Rutledge.

Mayonnaise.

Mix with the yolk of one egg one-half teaspoon of salt, a dash of cayenne or paprika, and one-fourth teaspoon of mustard and stir until well blended. Add very slowly, one cupful of oil, alternating with three tablespoons of lemon juice. Have the bowl in which you mix it very cold. Vinegar can be used instead of lemon juice or half and half. Some prefer the egg yolks

cooked and mashed fine or use two egg yolks, one cooked and one uncooked. Made in this way it is less apt to curdle. This dressing is made more delicate and delicious by enfolding one cup of whipped cream. If a colored mayonnaise is wanted, add a little fruit coloring to it.

Jelly Mayonnaise.

The proportions are the same as the above receipt and made in the same way using one cup of liquid aspic for the foundation instead of the yolks of eggs.

Chicken Salad.

Chicken to be used for salad should be cooked in salted boiling water with a little vinegar added and cooked until perfectly tender. When cold, pull from the bones and use the white meat only. The dark meat is good for creamed chicken, timbals, croquettes, etc. Cut the meat into cubes, not too small, add one-third as much celery, crisped and cut in same size pieces as chicken. Season with pepper, salt and a little vinegar. Mix with mayonnaise or cooked salad dressing with whipped cream, enfolded; hard boiled eggs, nuts and peppers can all be added to give variety to this salad, and it can be served in a variety of ways. A very pretty way is to mould aspic with bits of pimento in a border mould. Unmould and fill the center with the salad.

Chicken and Nut Salad

Cook and cut the white meat of chicken into cubes, add one-third as much celery and one cup of almonds blanched and toasted a delicate brown. Cut a green bell pepper in shreds and add. Mix all with mayonnaise or salad dressing. Serve in a round on platter and form a border of triangular pieces cut from a sheet of aspic, or whip cream very stiff and put in a pastry bag with star-shaped tube and garnish the dish with the cream pressed through the tube.

Sweet Bread and Cucumber Salad.

Boil sweet breads until tender; remove fibers, when cold cut into dice. Mix with them equal parts of celery and one-third as much cucumber cut in pieces. Pour on French dressing; serve in small rounds of aspic with center removed, or lemon jelly cups, made by moulding jelly in small round moulds, remove center, unmould and fill the cavity with the salad

Tomato and Cheese Salad.

Peel medium sized tomatoes, cut off a slice from the stem end, sprinkle over with sugar, salt and pepper. Put a teaspoon of salad dressing on lettuce leaves and set the tomato flat side up. Mix salad dressing with Philadelphia cream or Neufchatel cheese, to soften well. Put in a pastry bag with rose point tube and press a rose on each tomato.

Frozen Tomato Salad.

Cut into small pieces six large peeled tomatoes. Add one-fourth as much finely cut celery, one large cucumber cut fine, one green pepper chopped, one-half teaspoon of minced onion, one-half teaspoon of grated horseradish, one teaspoon of Worcestershire sauce, paprika and salt to taste. Mix with one cup of salad dressing No. 1 and pack in ice and salt for one and one-half hours. Serve in tomato shells on lettuce leaves.

Celery and Nut Salad.

Cut celery into shreds one inch or more long, and quite thin, add blanched almonds slightly toasted, mix with salad dressing No. 2. Aspic can be added to this and is delicious.

Celery and Grape Fruit Salad.

Shred the celery as for above receipt. Add grape fruit pulled from the skin and broken into pieces. Mix with salad dressing No. 3.

Moulded Pineapple and Cucumber Salad.

One can of pineapple and one cucumber cut into cubes, three-fourths cup of lemon juice, one cup of sugar, three-fourths box of gelatine. Soak the gelatine in one-half cup of cold water. Boil lemon, pineapple

juice and sugar for five minutes and pour over the gelatine. When cool and beginning to stiffen add chopped fruits. Pack in a mould, unmould and serve with salad dressing.

Cheese Salad.

Soak two tablespoons of gelatine in one-half cup of water, dissolve in one-half cup of boiling water. When cool and beginning to set, beat into this one-half cup of whipped cream, one-half teaspoon of salt, one cup of grated cheese, one-fourth cup of chopped olives, one-fourth cup of chopped nuts, three or four drops of Tobasco sauce, one-fourth teaspoon of ground mustard. Mould in baking powder cans, unmould and slice. Nice for sandwiches.

June Apple Salad—en-surprise.

Remove the shells from hard boiled eggs while hot and press into apple shapes by holding them between the thumb and first finger, pressing them gradually and carefully to prevent breaking. Chill and paint them over by the use of a camel hair brush dipped in water colored with a little fruit red, or they can be striped with the green, running the two colors together in a way to resemble exactly a June apple. Insert a clove in blossom end. Serve on lettuce leaves with mayonnaise.

Stuffed Tomato Salad.

Peel medium sized tomatoes, cut a slice from stem end; remove seed and pulp, drain well. Season with salt and pepper and fill with cucumber cut in pieces and mixed with chopped celery. Moisten with salad dressing or mayonnaise.

Tomato Pineapple Salad.

Prepare tomatoes as for above receipt and fill with pineapple, cut in pieces with English walnuts or pecan meats. Moisten with mayonnaise and serve on lettuce.

Tomato and Cheese Salad.

Scoop out center of tomatoes, drain, sprinkle with salt, fill the cavity with equal parts of Roquefort and Neufchatel cheese work together and moistened with French dressing. Serve on lettuce leaves with French dressing poured over.

Bermuda. Salad.

Peel and chill medium sized tomatoes, cut five or six parallel cuts equal distances apart, crosswise of the tomato. In these cuts fit in a slice of Bermuda onion. Serve with a French or salad dressing on lettuce.

Asparagus Salad.

Cut rings one-half inch wide from pimentos or green

sweet peppers and run three or four stalks of asparagus through. Serve on lettuce with French dressing or salad cream.

Green Pepper and Cheese Salad.

Cut off the stem end of green peppers, cut out partitions and remove seed. Stand in cold water for an hour, drain, fill with Neufchatel or Philadelphia cream cheese softened with salad dressing. Press the cheese in closely and put in a cool place for an hour or two.

Cut in one-half inch slices and serve as a garnish for other salads or serve on lettuce with French dressing. Pimentos can be filled and used the same way.

Fish and Pimento Salad.

Fit pimentos into small porcelain or tin moulds; fill with creamed fish. Stand in a pan of water. Cover over the top and cook on top of the stove until firm. Remove when cold from the moulds. Serve on lettuce leaves with tartar sauce or with mayonnaise, with chopped pickle and olives added.

Pineapple and Cheese.

Serve rounds of pineapple on lettuce leaves with mayonnaise. Soften neufchatel cheese with salad dressing and mix in some chopped pecans. Shape in balls and roll in chopped nuts and serve one on each plate.

Cream Cheese and Nut Salad.

Soften cream cheese and season with mayonnaise dressing, add chopped pimentos and nuts. Roll in balls and then in nuts or press into little moulds; unmould and serve on lettuce with any dressing desired.

Jelly for Moulding and Garnishing Fruit Salads.

Use three cups of fruit juices. Juice of one or two lemons as fruit requires, one cup of sugar unless your fruit juices are canned and previously sweetened and in that case use less sugar. One cup of boiling water and one box of gelatine. Pour one-half cup of cold water over gelatine, and let stand until softened, then pour over boiling water and dissolve, add to fruit juices and strain. If it is to be moulded pour into chilled molds or put in deep square pans and when congealed cut into cubes or any shape desired. Fruit salad is often served in a border of jelly or mould jelly in small molds and stand around a mound of salad.

Fruit Salad.

Orange, pineapple, grape fruit, apples, grape and other fruits are used in combination with nuts and celery. Marschino and Creme-de-Minthe cherries are also used. Prepare the fruit and set in a colander to drain several hours before using. Use the juices in making jelly or they can be used in making drinks or

frozen desserts, or made into sauces to serve with frozen puddings. Never mix a fruit salad with dressing until ready for use. Mix very lightly with a fork. Whipped cream is always an addition to fruit salads, either used in the dressings or as a garnish for them.

Grape Fruit Salad No. 1.

Cut grape fruit in half, cut out center. Vandyke the edges, loosen the partitions and mix with them Malaga or Tokay grapes. Mix with salad dressing No. 3. Press whipped cream through a tube in the top of each half.

Grape Fruit Salad No. 2.

Free grape fruit from partitions and pull in pieces. Mix with blanched dried out almonds and creme-de-minthe cherries. Allow eight or ten cherries to each grapefruit. Do not mix with dressing until ready to serve. Use salad cream No. 2. Serve in a border of chopped green jelly, flavored with creme-de-minthe, or mould the jelly in a border mould, moulding in some of the green cherries and serve the salad in the center.

Marshmallow Salad.

One cup of shelled pecans, one-third of a pound of marshmallows cut in pieces, one-half pound of malaga grapes seeded. One-half can of pineapple sliced. Mix with the following dressing:

One-fourth teaspoon of mustard, yolks of four eggs, one-half cup of milk, juice of one lemon. Cook over

hot water, until it thickens, add salt to taste. When cold fold in one cup of whipped cream.

Pineapple Salad with Jelly.

Make a jelly from the syrup drained from a can of pineapple, by soaking one-half box of gelatine in one-half cup of cold water and dissolving in one-half cup of boiling water, add the pineapple syrup, the juice and shaved peel of one lemon and sugar enough to sweeten, put on stove and heat to boiling point. Fill a mould one-third full of jelly and when it begins to stiffen, arrange pieces of pineapple that have been cut in cubes or quarters in the jelly, fill with more jelly and more pineapple until the mould is full. When it stiffens unmould on plate. Garnish around the dish with leaves of head lettuce and serve with mayonnaise with whipped cream enfolded. If the jelly is moulded in a ring or border mould fill the center with mayonnaise and chopped pineapple.

Fruit Salad with a Garnish of Chopped Jelly.

Cut in pieces four oranges, and one can of pineapple Cut in half, twelve or fifteen marschino cherries and one-half pound of malaga grapes. Put in a colander to drain. Make a jelly from the juices of fruit used and the marschino syrup from a small bottle of cherries. Mix the fruit with salad cream No. 1 or No. 2. Place on a large chop dish, chop the jelly very fine and make a border around. Garnish on top of mound with whipped cream.

CHAPTER VI.

Pastry.

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Pastry.

Puff Paste No. 1.	Rhubarb Pie.
Puff Paste No. 2.	Caramel Pie.
Patty Shells.	Buttermilk Custard Pie.
Vol-au-Vents.	Cranberry Pie.
Rissoles.	Cream Currant Pie.
Plain Pie Crust.	Cream Pie No. 1.
Pastry Shells.	Cream Pie No. 2.
Tartlette Paste.	Orange Pie.
Potato Crust for Dumplings	Banbury Tarts.
and Cobblers.	Filling for Pastry Shells.
Meringue for Pies.	English Brambles.
Chocolate Pie.	Philadelphia Cocoanut Pie.

Pastry.



Puff paste is used in making vol-au-vents, rissoles, and patty shells. Other pastry dishes can be made very ornamental by the use of cutters of fancy shapes; placing them as borders on rounds of pastry, to be used as covers for meat pies. The proportion for making puff paste is half as much butter as flour made into a rather stiff dough with ice water a little salted. The butter is folded in, in a way to enfold air which gives lightness to the paste. In making pastry have ingredients cold and make in a cool place, bake in a quick oven.

Puff Paste No. 1.

Two cups of flour, one cup of butter and one teaspoon of salt; use water enough to make a rather stiff dough. Wash the butter well and put a rounding tablespoonful in the flour. Shape the other in a square cake and wrap it in a napkin and put it in a cool place. Mix the tablespoon of butter with the flour, with the tips of the fingers, working it to a rather stiff dough with about one-third of a cup of ice water and teaspoon of salt. Knead until smooth. Roll out an oblong piece, twice as long as wide. Put the cake of butter in the center, fold the sides and then the ends

of the paste over the butter. Let it stand ten minutes. Turn the paste half around. Roll with rolling pin into an oblong piece with light, quick strokes. Fold the ends to the center and then fold together. Turn and roll as before. Let stand a few minutes between each rolling. It should be rolled five or six times, then cut into shapes, chilled and baked in a hot oven.

Puff Paste No. 2.

Four cups of flour, two cups of butter, the juice of one small lemon, yolk of one egg, about one-half cup of cold water. Put lemon juice, water and egg together, mix one-half cup of butter in with flour, make into a rather stiff dough with the liquid, fold in the remaining butter.

Patty Shells.

Roll puff paste one-fourth of an inch thick, cut with any desired shaped patty cutters. The pieces are put together, the top one having a small piece cut from the center. This piece should be baked separately and used as the top after the shells are filled. These shells are generally made round, but hearts, diamonds, crescents and other shapes are sometimes used. They should be thoroughly chilled before baking, and should be baked on double manilla paper, on baking sheets or in shallow baking pans.

Vol-au-Vents.

Roll puff paste one-fourth of an inch thick, cut in rounds, the size desired. Put two or more layers. Cut out the centers of two top layers (if three layers are used). Bake the pieces that come from the centers for tops to vol-au-vents; chill thoroughly and bake about thirty-five or forty minutes. Fill the centers with mushrooms, sweetbreads, oysters, creamed chicken or anything desired. Pie pans are generally used to cut vol-al-vents.

Rissoles.

Roll puff paste quite thin; wet it about three inches from the edge and place upon it little balls of creamed chicken about three inches apart. Lap over the edge of the paste, covering the balls. Press down all around, cut with a scalloped cutter into half circles, dip in deep fat and fry until a delicate brown. Serve on a folded napkin.

Plain Pie Crust.

Two cups of flour, one teaspoon of salt, one-half to three-fourths cup of lard, and butter mixed, or all lard. Mix lard in with the tips of the fingers. Make into a stiff dough with ice water. If the dough is too stiff it will not roll well, will break easily and is difficult to handle, if too soft it will be equally hard to shape and be tough as too much water will make it

tough. In cold weather use three-fourths cup of shortening, in warm weather use one-half cup. The lard can be worked into the dough and the butter spread on lightly and rolled and folded in which gives a very flaky crust—pastry should be rolled very thin and fitted over inverted pans, thus insuring a well baked crust. There are some pies that must have the mixture cooked with the crust, but when they can be cooked separately and combined while hot it is much better.

Pastry Shells.

Roll plain paste very thin, cut into rounds and fit over small, plain or fluted moulds. Cut narrow strips one-half inch or more wide with a pastry jagger. Wet around the edge of pastry rounds with a little cold water and place strip around the water holding them in place. Bake in a hot oven, remove from moulds and fill with creamed mixture, or small rounds can be filled into fluted muffin irons and baked, remove and fill with a red tart jelly to garnish broiled chicken and game.

Tartlette Paste.

One cup of flour, two tablespoons of butter, one tablespoon of sugar, yolk of one egg. Make into a stiff paste with ice water. Fit into shells and cook. Fill with fruit sweetened and cooked until tender and thickened with arrow root. Cherries, apricots, prunes and peaches,

all make nice tarts and with the use of almonds and other nuts can be made very ornamental. Any cream or custard mixture can also be used in these shells and meringue pressed through a tube to garnish them.

Potato Crust for Dumplings and Cobblers.

Sift together two cups of flour, one teaspoon of salt and two level teaspoons of baking powder. Work into this with the tips of the fingers, one-half cup of lard and one cup of cold, mashed Irish potatoes. Make into a rather soft dough with sweet milk. Handle as little as possible, roll and cut into rounds for dumplings, filling each round with the mixture and press the edges well together. Or use for cobbler, fitting into baking pan and baking the pastry and fruit separately and then combining.

Meringue for Pies.

Beat the whites of eggs very stiff, and beat into them very gradually and slowly two level tablespoons of granulated or pulverized sugar to each white of egg. If the eggs are beaten very stiff at first and the sugar beaten in slowly enough you can use your meringue to make designs by pressing through a tube. For this it should stand alone and be stiff enough to cut with a knife. Cook in a *slow oven*.

Chocolate Pie

Stir together one-half cup of sugar, one cup of milk,

one and one-half tablespoons of grated chocolate, the beaten yolks of two eggs, one and one-half tablespoons of corn starch dissolved in a little cold milk. one-half teaspoon of vanilla. Cook over hot water until thick and smooth. Cook crust over inverted pan and combine with mixture while hot. Cover with whipped cream.

Rhubarb Pie.

Stew one pint of rhubarb cut into pieces with one cup of sugar and enough water to cover well. When it begins to get tender, add two tablespoons of arrow root and when it begins to thicken add the yolks of two eggs, slightly beaten. Remove from fire and beat well. Cook between crusts. All fruit pies are better thickened with arrow root.

Caramel Pie.

Three cups of light brown sugar, one cup of butter, three eggs beaten separately. Fit paste in pie pan, put a piece of paper over and fill with rice or some cereal and partially bake. Remove cereal, brush over with white of an egg, fill with caramel mixture and finish baking.

Caramel Pie.

Three eggs, two cups brown sugar, one-half cup of butter, one-half cup of milk, one tablespoon of flour. Beat all together and bake with crust.

Butter Milk Custard Pie.

Mix four yolk eggs and the white of one with two cups of sugar and beat well. Add one full tablespoon of meal and one of flour and one-eighth teaspoon of soda, one cup of butter milk, one-fourth cup of butter, and one teaspoon of vanilla. Pour in crusts and bake, or bake crusts over inverted pie pans, cook the custard and combine while hot. Use the three remaining whites of eggs for meringue.

Cranberry Pie.

Pour one cup of boiling water over one cup of cranberries, cut in half, one-half cup of raisins, cut in half, one cup of sugar and one full tablespoon of flour, season with one-half teaspoon of vanilla. Cook between crust.

Mrs. Loomis.

Cream Currant Pie.

One cup of currants, one cup of sugar, two tablespoons of flour and one cup of milk. Cook between crusts.

Mrs. Loomis.

Cream Pie No. 1.

Beat together one cup of granulated sugar and the yolks of three eggs and the white of one, add one cup of sour cream, beat well, add a scant one-half teaspoon each of cloves and cinnamon; stir in one-half cup of

raisins chopped fine. Use the two whites of eggs for meringue. Cook the mixture and pastry together. Cool slightly, spread the meringue over or put into pastry bag with tube and press into waves around the pie.

MRS. BARKSDALE.

Cream Pie No. 2.

Beat together one-half cup of butter, two and one-half cups of sugar, five eggs, one tablespoon of flour or corn starch and one cup of cream. Cook mixture over hot water. Cook pastry on inverted pans; combine while hot and put in the oven a few minutes to brown slightly.

Orange Pie.

Pour one cup of scalded milk over the yolks of two eggs, two tablespoons of flour and one cup of sugar beaten together. Cook over hot water until thick, then add one-half cup of butter and the juice and the grated rind of one-half orange. Cook crust and combine. Use whites for meringue.

Banbury Tarts.

Cut small rounds from pastry, fill with one pound of figs, one-half cup of raisins, one-half cup of water, juice and grated rind of one lemon. Cook the mixture, fill rounds, shape and bake like turnover pies.

Mrs. Loomis.

Filling for Pastry Shells.

One cup of sugar, three tablespoons of butter, cream together and add two tablespoons of pulverized almonds and four tablespoons of pulverized macaroons, one-half teaspoon of vanilla. Fold in the whites of four eggs.

English Brambles.

Cut plain paste or scraps of puff paste in small circles. Mix one pound of raisins chopped fine, one and one-half cups of granulated sugar, two eggs beaten light, the juice and rind of two medium sized lemons. Put a spoonful in the center of each round, fold over and pinch edges together, and bake like turnovers.

Philadelphia Coconut Pie.

Six heaping tablespoons of freshly grated cocoanut, one-half scant cup of butter, one-half cup of powdered sugar, one tablespoon of rose water, one tablespoon of orange juice, whites of six eggs. Cream the butter, add the sugar, rose water and orange juice. Beat the eggs light and fold in, alternating with the cocoanut. Line a piepan with a thin pie paste, pour in the mixture and bake in a moderate oven for thirty minutes

CHAPTER VII.

Hot and Cold Desserts.

Ices and Receptacles for Ices.

CHAPTER VII.

Hot and Cold Desserts.

Rice Pudding.	Almond Bavarian.
Sponge Pudding.	St. Augustine Timbal.
Rice and Marshmallow Pudding.	Paste for Timbal.
Ginger Pudding.	Spun Sugar.
Potato and Nut Pudding.	Duchess Jelly.
Maccaroon Pudding.	Snow Flake Jelly.
Individual Fruit Puddings.	Individual Charlotte No. 1.
Prune Soufflee.	Individual Charlotte No. 2.
Nut Puffs.	Charlotte Filling.
Rice and Fruit Croquettes.	Sunshine Charlotte.
Fruit Croquettes.	Orange Cake Border Served with Orange Glace.
Plum Pudding Croquettes.	Meringue Border.
Date Pudding.	Meringue Squares.
Bavarian Sponge Pudding.	Cream Meringue.
Imperial Jelly.	Marshmallow Glace.
Wine Jelly.	Marshmallow Pudding.
Pistaschio Cream.	Stuffed Peaches.

Ices and Receptacles for Ices.

Plain Ice Cream.	Receptacles for Ices.
Fruit Sherbet.	Spun Sugar Nests.
Milk Sherbet.	Ice Cups No. 1.
Cranberry Sherbet.	Ice Cups No. 2.
Creme de Minthe Sherbet.	Marshmallow Baskets.
Fruit Cups.	Cake Rounds for Serving Ices.
Pineapple Glace.	Cake Baskets.
Peach Melba.	Candy Baskets No. 1.
Marshmallow Parfait.	Candy Baskets No. 2.
Angel and Nut Parfait.	Candy Baskets No. 3.
Nongatine Cream.	Almond Paste for Lining Moulds.
Frozen Whipped Cream.	Jelly Cups.
Frozen Pudding.	
Frozen Watermelon.	

Hot and Cold Desserts.



Rice Pudding.

One-third cup of rice, wash well, one scant cup of sugar, pinch of salt, teaspoon of vanilla, one quart of sweet milk. Set in a pan of hot water and bake two and one-half hours stirring now and then from the bottom to prevent rice sticking.

Sponge Pudding.

Two cups of sweet milk, one-half cup of sugar, one-half cup of butter, one-half cup of flour, five eggs. Cook flour and milk, pour it over the butter and sugar. When cold, add the yolks of eggs and fold in the well beaten whites. Set in a pan of hot water in the oven and bake about fifteen minutes. Serve with a hard sauce. All custards are more delicate baked in a pan of hot water with several layers of paper in the bottom.

Rice and Marshmallow Pudding.

One-half cup of rice, four cups of milk, one-half cup of sugar, one-half cup of raisins, one teaspoon of vanilla, one-half teaspoon of salt. Boil the rice and milk together in a double boiler until the rice is tender. Mix

in the other ingredients, put in an earthenware baking dish and bake a few minutes. Cover over the top with marshmallows and brown. Serve with sauce.

Ginger Pudding.

One cup of brown sugar, one cup of molasses, one cup of butter, one cup of butter milk, one level teaspoon of soda, five eggs beaten together, one teaspoon of allspice, one teaspoon of cinnamon, one tablespoon of ginger, five cups of flour. Bake in a quick oven and serve with caramel sauce.

Potato and Nut Pudding.

Beat the yolks of six eggs and two cups of sugar together until light, add one teaspoonful of cinnamon, one-fourth cup of whiskey, one cup of cold boiled Irish potatoes, one cup of rye bread crumbs, dried and ground or grated, one cup of nuts and two teaspoons of baking powder, add the stiffly beaten whites of six eggs; bake in layer pans or a mould and serve with whipped cream or foamy sauce.

Macaroon Pudding.

Soak eighteen macaroons in one cup of sherry wine for ten or fifteen minutes; beat four eggs together until light, add four tablespoons of brown sugar, one cup of almonds blanched and ground. Two cups of milk and one cup of stale sponge cake crumbs, or one

cup of toasted bread crumbs, flavored with one teaspoon of almond extract. Butter a pudding mould, line with macaroons, fill with the mixture; place the remaining macaroons over the top of pudding. Set in a pan of hot water and bake until firm to the touch. Serve with wine sauce or whipped cream.

Individual Fruit Puddings.

Make hot water sponge cake page — and bake in pans one and three-fourths or two inches deep; cut in three inch squares; split and fill with fruit cut in pieces or whole according to the fruit used, sprinkle over fruit with sugar, a layer of fruit then cake and so on making as high as you like. Two layers are generally high enough; cover over with meringue. Spread on all sides, put some meringue in pastry bag with star tube and ornament over top and sides, set in the oven to brown and serve with fruit juice sweetened and cooked to a syrup. When cold enfold whipped cream. They can be served with plain whipped cream or any sauce desired. Oranges, pineapple, peaches, strawberries and raspberries can all be used for the puddings and use with them the sauce best suited to the fruit used in making pudding.

Prune Souflee.

Stew one-half pound of prunes until tender, mash and strain, beat the yolks of four eggs light and add

one-half cup of sugar and beat again. Mix with strained prunes, fold in the stiffly beaten white of the eggs, bake in moderate oven twenty minutes, the prunes can be stewed and chopped instead of straining. Other fruits can be used in the place of prunes and the quantity of sugar used according as the fruit requires.

Nut Puffs.

Beat the yolks of two eggs slightly and add two tablespoons of cream, and one cup of ground and pounded almonds or chestnuts. One tablespoon of sugar and one tablespoon of sherry, also a pinch of salt. Mix all well together, place over hot water and cook a minute or two. Cool and add the stiffly beaten whites of eggs, shape in rounds or oblongs, dip in egg, then in crumbs and fry in deep fat. Serve while quite hot.

Rice and Fruit Croquettes.

Cook one-half cup of rice in two cups of milk in double boiler until rice is tender and soft; add before removing from the fire two tablespoons of sugar and one egg beaten until light. Remove from fire and add one-half cup (or more if liked) of candied chopped fruits, cherries, pineapple, lemon and orange peel; pour into shallow buttered pans. When quite cold and firm, cut in strips three and one-half inches wide,

dip in egg and then in crumbs and saute in butter, drain on brown paper and dust over with pulverized sugar.

Fruit Croquettes.

Drain and chill well slices of pineapple or oranges without peeling them; sprinkle them over with powdered sugar, dip in egg then in crumbs and fry in deep hot fat. Serve with a fruit sauce, made from the juice of fruit used with a little sugar and arrow root added, boil together until clear.

Plum Pudding Croquettes.

Shape moist plum pudding or fruit cake into oblongs or cut into small squares; dip in egg then in stale cake crumbs, fry a delicate brown, serve with wine sauce with whipped cream enfolded.

Date Pudding.

Beat the yolks of two eggs and one cup of brown sugar together until light; beat the whites of two eggs light, and add one teaspoon of baking powder; mix one cup of nuts and two heaping tablespoons of flour and one cup of chopped dates together and add to yolks and sugar, add whites and baking powder, grease and flour a pan, fill with mixture and bake thirty-five minutes. Let it remain in pan until cold. Serve with whipped cream, flavored and sweetened.

Miss Hunt.

Bavarian Sponge Pudding. .

Bake angel or yellow sponge cake in round shallow pans, make a plain fruit or chocolate bavarian and mould in same sized pans. Unmould when cold and stack with cake, alternating cake and bavarian. Cover over with whipped cream, sprinkle with nuts or chopped fruits. Serve on large platter with lace paper mat.

Imperial Jelly.

Line a fancy mould one-eighth of an inch thick with wine jelly, then coat it all over with split almonds. Set these to shape with more jelly. Line the mould one-fourth of an inch thick with pistachio cream and let this set, then fill the mould with bavarian, when ready for use, unmould on lace paper mat.

Wine Jelly.

Put in a saucepan one-half pound of loaf sugar, the juice from two lemons and peel from one, a stick of cinnamon, four cloves and the shell and whites of two eggs. Beat all together and pour over three cups boiling water and package of gelatine, that has been soaked in one cup of cold water, let it boil a minute or two, let stand a few minutes and strain twice through a jelly bag. When cool add one cup of wine.

Pistaschio Cream.

Pound together one-half cup of blanched pistaschio nuts, one-half cup of milk, one full tablespoon of sugar, one teaspoon of vanilla, bring to the boil and add one tablespoon of gelatine, that has been soaked in one-fourth cup of cold water. Pour this over the yolks of three eggs and cook until it thickens, add a little rose or orange water if desired. Strain and when cool, add one cup of whipped cream and color a delicate green.

Almond Bavarian.

Bake one-fourth pound of ground almonds a deep brown. Put them into a stewpan with one cup of thick cream and two full tablespoons of sugar and one teaspoon of vanilla. Bring to a boil, set over hot water and let it infuse for fifteen or twenty minutes, add one tablespoon of gelatine soaked in cold water until dissolved. Pour custard over the yolks of three eggs beaten and cooked until it thickens, strain, when cold add one cup of whipped cream, one tablespoon of Maraschino wine, and two tablespoons of brandy.

St. Augustine Timbal.

Prepare some paste as below and while it is quite hot, line timbal mould that has been well oiled. When cold, remove from the mould and fill with bavarian cream or any congealed cream in layers of two or three colors. Garnish the top with whipped cream, pressed

through a tube. Dip strips of angelica, grapes, almonds or cherries, any or all of these in syrup cooked to the caramel stage and cool on oiled slab. Dip them so slender pieces of the candy will cling to them in threads several inches long. Place them now and then in the whipped cream, as a garnish. Put a twist of spun sugar around the mould.

Paste for Timbal.

Put into a stewpan one-half pound of pulverized sugar, one-half pound of ground almonds, three tablespoons of brandy, one tablespoon of strained lemon juice. Color a delicate pink with liquid fruit coloring, stir over the fire about seven minutes, mould while hot.

Spun Sugar.

One-half pound of loaf sugar, water enough to dissolve, cook until it begins to color. Dip a fork into the syrup and whip across a greased rolling pin. Remove and shape at once before it becomes too brittle.

Duchess Jelly.

Flavor lemon jelly with kirsch or noyau. When it begins to thicken, add chopped pistachio nuts.

Snow Flake Jelly.

Make a lemon or wine jelly and when it begins to

thicken, stir into it grated cocoanut that has been dried in the oven. Mould in a round or oblong mould and garnish with whipped cream pressed through a tube, or before unmoulding cut out the center and fill with oranges cut in pieces and grated cocoanut. Pile whipped cream on top and sprinkle the cream with cocoanut.

Individual Charlotte No. 1.

Cook sponge cake in small moulds. Cut off a slice from the top. Scoop out the center and fill with any charlotte, plain or fruit, fit the slice cut off on to the top and ice all over with chocolate, cream caramel, plain white icing or any icing desired. Serve in nests of whipped cream.

Individual Charlotte No. 2.

Mix one-half quantity of orange cake receipt, and bake in small deep tins. Cut out centers. Frost over with golden icing and fill with charlotte filling.

Charlotte Filling.

Soak one scant teaspoon of gelatine in one tablespoon of cold water, dissolve in one tablespoon of boiling water. When cool pour it into one cup of cream whipped very stiff. Add one-half cup of sugar, six marshmallows chopped very fine, eight or nine candied cherries cut into small pieces, four rolled macaroons and one-half teaspoon of vanilla.

Sunshine Charlotte.

Use receipt for Sunshine Cake Nos. 1, 2 or 3. When cool cut out the center. Fill with cream whipped very stiff, flavored and sweetened.

Orange Cake Border Served with Orange Glace.

Bake orange cake in border mould, ice over with golden filling, (See page 165), fill the center with an orange sherbet made with two cups of orange juice, one-half cup of lemon juice, two cups of sugar, and one cup of water. Freeze very stiff and when ready to use, fold in one cup of very stiff whipped cream. This can be made very ornamental by placing some whipped cream in a paper tube and cut a rose petal opening, garnish around the sides in festoons, caught up with a full blown rose.

Meringue Border.

Beat the whites of three large eggs or four small ones until very stiff. Add very gradually seven-eighths cup of fine granulated sugar, one-half teaspoon of vanilla, then fold in one-third cup of sugar.

Line a baking sheet with manilla paper and draw on it a round about the size of a breakfast plate. Put the meringue in a pastry bag, using a star-shaped tube, follow the round with the tube making a wavy border. With the rest of the mixture make small roses or

kisses; cook in a very slow oven forty or fifty minutes. When cool run a spatula under, remove from the paper. Have a round of cake (angel food is nice for this) and ice over using icing No. 1. Put meringue border on this and use the kisses to garnish around the side of cake or on top of border by fastening them with a little icing. This can be made very ornamental by using two rings, a plain one for the bottom and a more elaborate one for the top, fasten them together with icing. Fill with a charlotte or any frozen mixture. Nougatine cream is very delicious to serve with it. If the double border is used, do not use the cake for foundation.

Meringue Squares.

Shape meringue mixture on ungreased paper through a tube to form a four inch solid square. Shape others to form the same sized hollow square, making it ornamental. Cook in a *very slow* oven. When cool remove from paper and stack with sweetened and flavored whipped cream, placing the hollow square on top and pressing it into the cream so the cream will come up through the openings

Cream Meringue.

Use the above mixture and shape into wavy oblongs. Bake slowly; when done, remove from the paper. Break the smooth sides in and fill with whipped cream or cream and sherbet, frozen pudding or any ice. Press

two together, tie with ribbon and a spray of some flower. If holly is used tie with red ribbon. Lily of the valley, jonquils, violets are all beautiful, and use with them the color of ribbon to suit the flower.

Marshmallow Glace.

Cover one-half pound of marshmallows with one pint of heavy cream. Put in a cool place and let stand until the cream has dissolved the marshmallow. Stir them now and then as the marshmallows are light and rise to the top. Serve in tall stem glasses with a garnish of chopped cherries or toasted shredded almonds, sprinkled over the top.

Marshmallow Pudding.

Soak one rounding tablespoon of gelatine in one-half cup of cold water. Dissolve in one-half cup of boiling water. Beat the whites of four eggs very stiff; when the gelatine cools add to the eggs a little at a time, beating all the while. Beat in gradually one cup of granulated sugar. Flavor. When it begins to stiffen color in two or more colors, mould in layers and serve with whipped cream. Fruits or nuts or both can be added and is an addition. Moulded in a brick mould it resembles Neapolitan cream, is easily served and can be prettily garnished. It can be moulded in individual moulds, or in square cake pans two inches deep and cut into

squares or triangles; by the use of fancy shaped cutters, it can be made into any shape, and a border of whipped cream pressed through a tube made around it.

Stuffed Peaches.

Cut large firm peaches in half, remove seed and fill the cavity with chopped marshmallows and blanched, shredded almonds, press together and serve with whipped cream. This makes a delicious salad served with mayonnaise with whipped cream, enfolded.



Ices and Receptacles for Ices.



Plain Ice Cream.

One quart of cream, whites of four eggs, one cup of pulverized sugar, one full teaspoon of gelatine. Beat the eggs and sugar together until light, add the gelatine that has been soaked in one tablespoon of cold water and dissolved in one tablespoon of boiling water; whip cream slightly and fold in, flavor and freeze.

Fruit Sherbet.

Make a syrup by boiling two cups of water, two and one-half cups of sugar, the grated rind of one orange together for fifteen minutes. Chill and add one can of grated pineapple, one and one-half cups of orange juice, one-third cup of lemon juice and one cup of syrup from a can of apricots. Add one quart of hydrox or apollinaris water, and freeze.

Milk Sherbet.

Make a heavy custard of four cups of milk, the yolks of four eggs and two tablespoons of flour or arrow-root, and one cup of sugar. When it begins to cool fold in

the whites of the eggs. Freeze to a mush, then add the juice of six lemons. Grate the peel from one lemon and pour one quart of boiling water over the hulls of lemons, boil a few minutes and add the strained water to custard and finish the freezing.

Cranberry Sherbet.

Make a lemon sherbet of four cups of water and two cups of sugar boiled to a syrup, add one-half cup of lemon juice and the pulp, add one and a half cups of cooked strained cranberry. This is nice to serve with game or fowl.

Creme de Minthe Sherbet.

Make a lemon sherbet and add one-half cup of Creme de Minthe syrup from a bottle of cherries or one tablespoon of essence of peppermint. When half frozen add fifteen Creme de Minthe cherries chopped fine. Serve in tall-stemmed glasses with toasted almonds chopped fine and cherries cut into small pieces sprinkled over the top. One cup of whipped cream can be stirred into the sherbet when half frozen and is an improvement.

Fruit Cups.

Fill a stone jar with pineapple, cut into cubes, oranges cut in pieces, maraschino cherries, cut in halves, and pour over them the juice drained from the fruit

made into syrup. Pack in ice and salt, until half frozen, fill ice cups or put in tall-stemmed sherbet glasses. Set on a small plate with lace paper mat. Garnish the stem of glass with small green vine twisted around. A spoon of whipped cream in the top of glass with a cherry chopped over is pretty.

Pineapple Glace.

Whip, sweeten and flavor heavy cream, pack in round cans, (baking powder can will do) seal well with lard and pack in ice and salt two hours. Unmould and cut in rounds, place on each round a slice of pineapple, drained and chilled. Pour over the whole a syrup made from the pineapple juice and marschino syrup, decorate over the top with maraschino cherries—the cream can be colored in two or more colors and chopped fruits and nuts added.

Peach Melba.

Cut sponge cake in rounds, spread with ice cream, or use a slice of brick cream. Put one-half of a large peach on top of cream. Pour over a rich raspberry syrup. Press a flower of whipped cream on top by the use of pastry bag and tube.

Marshmallow Parfait.

Whites of three eggs beaten stiff, three-fourths cup of sugar, and one-half cup of water boiled to thread

stage. Pour this over the whites of eggs, beating all the while. When it begins to cool add one-fourth pound of chopped marshmallows. Beat until it begins to thicken and add the whip from two cups of cream. Pour in a mould and seal and pack in ice and salt for four hours. It can be moulded in a round mould, and served as a crown for orange ice.

Angel and Nut Parfait.

One cup of sugar, onehalf cup of water, cooked until it makes a soft ball. Pour slowly over the whites of two eggs beaten stiff. Flavor. Fold in four cups of cream whipped. Add two cups, more or less of ground nuts. Put in a mould, seal and pack in ice and salt for four hours.

Nougatine Cream.

Sweeten two quarts of cream with one cup of sugar. Pour into this the liquor from one one-pint bottle of creme-de-menth cherries. Freeze to a mush and add the chopped cherries, one-fourth pound of chopped marshmallows and one cup of chopped almonds. Variety can be given by using maraschino syrup and cherries and chopped pecans instead of almonds and creme-de-menthe cherries.

Frozen Whipped Cream.

Whip cream very stiff, sweeten, flavor and color if desired, pack in moulds, alternating colors and flavor-

ings. Fruits, nuts and different flavorings and colors can be used, and packed in irregular layers giving a variety. Baking powder and coca cans make good moulds for packing, are easily frozen and can be cut in good shapes for serving.

Frozen Pudding.

Cover one cup of mixed chopped fruits, candied pineapple, cherries and citron with sherry wine and let stand two hours. Pour over one tablespoon of granulated gelatine, two tablespoons of cold water and let stand twenty minutes, dissolve with two tablespoons of boiling water. Melt one ounce of chocolate, add one-fourth cup of sugar and one-fourth cup of milk; cook until well blended, flavor with one-half teaspoon of vanilla and cool. Whip three cups of cream and beat into it three-fourths cup of sugar, one-half teaspoon of vanilla and the dissolved gelatine. Divide the cream into two portions, add the drained fruit to one and the chocolate mixture with three dried crushed maccaroons and one-half cup of delicately browned chopped almonds to the other. Chill a mould and drop the mixture in, in irregular layers alternating them. Seal well and pack in ice and salt four hours.

Frozen Watermelon.

Make one quart of pistaschio cream, color light green and freeze to a mush. Freeze one quart of lemonade,

whip one cup of cream and color a delicate pink and sweeten, soak one-half cup of sultana raisins in a little wine one hour. Set a melon mould in a pan of ice water, line with an inch or more of pistachio cream, then cover this well with frozen lemonade, arrange raisins in rows to resemble the seed of melon. Fill with the whipped cream, cover all over with more pistachio cream, cover on the top with greased paper, greased side up, fit the top on well and seal around with softened lard. Pack in ice and salt two and one-half hours.

Individual Ices.

Mould cream in brick moulds, cut in slices, cut from slices fancy shapes, hearts, clubs, diamonds, crescents, or use any shaped cutter desired. Whip cream very stiff, flavor and sweeten and color if preferred. Garnish through tube and pastry bag around the shapes. Serve on lace paper mats or in nests of spun sugar.



Receptacles for Ices.



Fill a square or oblong mould with water, pack in ice and salt until it has frozen an inch or more at bottom and sides. Pour out the unfrozen water, unmould and fill with ice cream balls, dipped in cocoanut.

A square of ice cut the size wanted can be used by burning the center of square with a hot iron. Serve on a folded napkin to absorb the melting ice.

Spun Sugar Nests.

Coil spun sugar into nests and place moulded ice in center. They can be bought at confections or made at home, but are troublesome where many are wanted.

Ice Cups No. 1.

Set tumblers in a tub of ice and salt, surround them with ice and salt, fill the tumblers with fruit syrup, cover the tub with a cloth; leave until it has frozen the syrup one-eighth of an inch thick around the sides of the glass. Pour out the unfrozen syrup, set the

tumblers again in ice a few moments. When ready to serve unmould and fill carefully with nut or fruit cream or any frozen dessert.

Ice Cups No. 2.

Fill the moulds imitating wine glasses or any pretty shape, with water, cover securely, pack in pounded ice and a little salt. When the water has frozen sufficiently to take the form of the mould, pour out the unfrozen water and serve the cups on a small plate with a fancy mat or doily; fill stacked up high with a frozen sherbet, plain or fruit. Each cup can be made a different color, and is a very attractive way of serving ices.

Marshmallow Baskets.

Use receipt for marshmallows on page 213. Oil some small round or oblong moulds, dust over lightly with corn starch and fill with marshmallow mixture before it becomes too stiff to pour. Let stand until stiff. It will take several hours. Cut out the center leaving one-third of an inch margin in which to place a handle. Remove from the moulds, insert handles made of wire, wrapped with very narrow ribbon, white or colored, and finished with a tiny bow at the ends. Decorate the sides and edge by the use of pastry tube and bag and in any design that suits the fancy. Fill with charlotte

russe, sweetened and flavored whipped cream or a frozen dessert. Nougatine cream is especially good with this—see page 127.

If the moulds used are very small, the baskets can be filled with candies or nuts and served as bon-bons. If larger moulds are used they are served as receptacles for ices, creams, etc.

Cake Rounds for Serving Ices.

Cook plain white cake in sheets about one or one and one-half inches thick. Cut in rounds about four inches across. Cut out centers, ice with white or caramel icing, decorate through a tube. Fill centers with cream, sherbert or charlotte russe. Serve on lace paper mats.

Cake Baskets.

Use the rounds as above and insert covered wires or cover the wire with baby ribbon and then insert. Or bake orange cake and plain white cake in small moulds, cut out the center, invert and ice with golden filling or any colored icing. Insert wire for handles. Decorate with icing pressed through a tube, fill with cream, sherbet or charlotte. Beautiful baskets can be made from cake baked in pans two and one-half inches deep and cut in shapes, oblongs or rounds or squares. Cut out centers, ice over. Use small round tube and lattice the sides with any colored icing. Insert handles and decorate with tube.

Candy Baskets No. 1.

Four cups of sugar, one and one-half cups of water, cook until it boils. Add one full teaspoon of glucose and four tablespoons of vinegar. Cook until it pops when tried in cold water, and pour in rounds on oiled slab. When it begins to cool, shape over tumblers or fancy moulds. Decorate with decorative icing through tube to suit the taste. Color just before removing from fire by adding a few drops of fruit coloring.

Candy Baskets No. 2.

Use the above recipe leaving out the glucose.

Candy Baskets No. 3.

Use the above recipe. Pour on oiled slab and when it is cool enough to handle at all pull until it is very light. Pull off small pieces and stretch over moulds or glasses. These are beautiful and look like satin and are called satin baskets. If different colors are wanted add coloring after it is poured out and then pull it in.

Almond Paste for Lining Moulds.

Put in stewpan one-half pound of lump sugar, one-half pound of ground almonds, three tablespoons of brandy, one teaspoon of strained lemon juice. Color or not to suit taste. Stir over the fire for seven or eight minutes. Line oiled moulds with paste and fill with any desired filling. Unmould when cold. Small fancy bon-bon moulds can be used lined with paste and filled

with a fondant and makes a delicious confection or larger moulds used and when unmoulded filled with a frozen dessert and set in a nest of spun sugar.

Jelly Cups.

Make a fruit or wine jelly and mould in round cups two and one-half or three inches deep, cut out the center using a grape fruit knife. Unmould and fill with ice cream or frozen pudding. Lemon or wine jelly with a little gold or silver leaf added when it begins to stiffen, make a very beautiful and brilliant jelly cup, the leaf comes in small sheets and while expensive, requires a very small quantity in making the jelly; it is put in tiny little bits, scattered through the jelly. Gold leaf or snowflake jelly can be moulded in square pans one and one-half to two inches deep. Unmould on a wet cloth, cut in small squares or rounds, cut out the center; for gold leaf rounds use any kind of ice in center and chop the pieces taken from the center very fine and sprinkle over top of cream; snowflake jelly rounds are attractive. Dip from the freezer by the use of round dipper made for the purpose, balls of cream, drop them in a bowl of grated cocoanut, place in the center of rounds.

CHAPTER VIII.

Cake.

CHAPTER VIII.

Cake.

Things to be remembered in
mixing and baking cake.
How to Mix and Bake Fruit
Cake.
How to Mix and Bake Angel
Food and Sponge Cake.
Plain White Cake No. 1.
Plain White Cake No. 2.
Layer Cake No. 1.
Layer Cake No. 2.
Nut Layer Cake.
Fruit Layer Cake.
Cup Cake.
Potato Cake No. 1.
Potato Cake No. 2.
Orange Cake.
Filling for Orange Cake.
Chocolate Caramel Cake.
Chocolate Fudge Cake.
Chocolate Cake.
Lady Baltimore.
Date Cake.
Date Loaf.

Cocoanut Cake.
Snow Balls.
Spice Cake No. 1.
Spice Cake No. 2.
Spiced Ginger Cake.
Boiled Raisin Cake.
Jam Fruit Cake.
Nut Cake.
Hazel Nut Cake.
Fruit Cake.
Angel Marshmallow Cake.
Angel Food Cake.
Angel Cake with Nut and
Whipped Cream Filling.
Pome-de-Terres.
Cocoanut Puffs.
Nut Puffs.
Hot Water Sponge Cake.
Yellow Sponge Cake.
Sunshine Cake No. 1.
Sunshine Cake No. 2.
Sunshine Cake No. 3.
Lady Finger Cake.

German Cakes.

German Cookies.
Almond Cake.
Pepper Nuts.

Apple Sauce Cake.
Brod Kuchen.

Doughnuts, Wafers, Tea and Little Drop Cakes.]

Doughnuts.
Rolled Wafers No. 1.
Rolled Wafers No. 2.
Ginger Wafers.
Love Wafers.
Vanties.
Tea Cakes No. 1.
Tea Cakes No. 2.
Sand Tarts.
Rocks.

Oat Meal Cakes No. 1.
Oat Meal Cakes No. 2.
Honey Tea Cakes.
Little Drop Cakes.
Columbia Drop Cakes.
New England Drop Cakes.
Almond Drop Cake.
Mock Macaroons.
Cocoanut Macaroons.
Brownies.

Cake.



The chapter on how to mix and bake cake is so explicit in "What to Cook and How to Cook It," it is unnecessary in this volume to do more than give the things to be remembered with some general directions. The proportions and way of mixing are given in the following receipts, the change in mixing now and then come from the change in the proportions.

Things to be remembered in mixing and baking cake.

Always sift the flour and sugar before measuring. Use light colored butter, rich yellow butter does not make good cake, it is too oily. If yellow butter must be used, bleach by washing well with cold water, in summer use ice water. Pour off water and add lemon juice.

For delicate cake where butter is used, line the bottoms of the pans with oiled paper, or manilla paper brushed over with lard. For muffin or little mould cakes, grease the pans and dust lightly with flour. Bake with an increasing heat; avoid having the oven hot at first.

When cake rises too high in the middle too much flour has been used; when it cracks, too much heat.

Use a round bottom porcelain bowl and wooden slotted spoon for mixing.

In very cold weather warm the bowl in which you mix the cake, also the flour and sugar. Use a good quality of fine granulated sugar and winter wheat flour is preferable.

In putting batter in pans allow from one-half to three inches for rising. Allow space according to the size of cake and shape of pans.

Layer cakes are cooked from twenty to thrity-five minutes, according to the thickness of the layers. Mould cakes from forty minutes to two hours.

Do not remove mould cakes from pan until cold.

In mixing fruit cake, prepare the browned flour, nuts and fruit before beginning to make the cake. See "What to Cook and How to Cook It." Page 159.

Never stir or beat sponge or angel food cake batter.

If your oven cooks too quickly for cakes and puddings wrap greased paper around the moulds or pans.

In making chocolate glaze melt the chocolate and add to glaze when cool, it will cloude if added while hot.

In cutting small cakes from sheet, dip your knife in warm water first and in cutting rounds or crescents ice or glaze over before cutting.

How to Mix and Bake Fruit Cake.

Cream the butter, add sugar, then the lightly beaten yolks of eggs, sift the spices, raising material and flour

together and add next, unless molasses is used; in that case, the molasses first, then the flour, etc. Beat the whites of eggs very stiff and stir in, add the nuts and fruit last. If brandy or wine is used, add just before the fruits and nuts are stirred in.

Put the batter or mixture into a pan or mould, large enough to allow two or three inches for the rising. Set this into a pan deep enough to hold several inches of water; have the water hot and put in a rather slow oven. Cover over the top of cake mould with tin top. Set a pan of hot water on upper grate. Cook in this way until the cake has risen to the top of pan; remove the top and continue the cooking until the cake is done but not browned. Take pan of water from upper grate and cook until the cake browns.

Cakes can be cooked without the hot water, but are much more moist and tender cooked in this way. Leave in the pan until perfectly cold. Run a spatula around the sides of pan and then invert the pan and the cake will slip out. Cook from three to four hours according to size of cake and the quantity of fruit used.

How to Mix and Bake Angel Food and Sponge Cake.

Beat the whites of eggs until light, add cream of tartar and continue the beating until the eggs are very stiff. Beat in the sugar lightly, add the flavoring and fold in the flour as lightly as possible. Never stir or beat the batter, it breaks the enfolded air and the batter falls and the cake will be tough. Bake in ungreas-

ed pans in a moderate oven and with an increasing heat. If nuts or fruits are used, add with the sugar.

Sponge cake is mixed and baked very much in the same way as angel food, generally adding the sugar to the yolks of eggs and beating together until light; the flour is folded in last, then the stiffly beaten whites (add rising material, with flour if any is used); the flavoring is added with yolks and sugar. There are some variations in mixing sponge cake, but these are the general rules.

Plain White Cake No. 1.

One cup of butter, three cups of sugar, one cup of milk or water, five cups of flour, two full teaspoons of baking powder, whites of twelve eggs. Cream the butter and add the flour, alternating with milk. Put baking powder in the last cup of flour. Beat the whites very stiff, add sugar gradually. Combine the two mixtures, adding a little at a time. Bake in a mould or in layer cake pans. This is a delicious, fine grained cake and is especially good for baking in large sheets to cut into small cakes. Have a pan made twelve by fourteen inches and one and three-fourths inches deep; line the pan with greased paper and cook forty to fifty minutes in a slow oven at first, then increase the heat. Turn out at once when done on a folded cloth, let stand until cold. Trim and cut into shape.

Plain White Cake No. 2.

One and one-fourth cups of butter, two and one-half cups of sugar, four cups of flour, one-fourth teaspoon of soda, one level teaspoon of cream of tartar. Dissolve in one tablespoon of hot water or one tablespoon whiskey or sherry wine. Mix as above recipe. Bake in a mould with stem. Line with paper and grease well. Bake one and one-half to two hours, in a very slow oven at first. Cover over the top of mould with greased paper, put a pan of water on upper grate, leave the cover on until the cake has risen to the top of the pan; remove the greased paper and continue to bake it until it begins to brown, then take the pan of water from upper grate and finish the cooking, always observing the rule of increasing heat. The whites of fourteen eggs.

Layer Cake No. 1.

One cup of butter, two cups of sugar, three and one-half cups of flour,, one cup of sweet milk or water, two teaspoons of baking powder, whites of eight eggs, one teaspoon vanilla.

Cream butter, add sugar and cream well together, alternate milk and flour, adding the baking powder to the last cup of flour. Add the stiffly beaten whites of eggs last. Bake in layer cake pans, twenty-five or thirty minutes.

Layer Cake No. 2.

One-half cup of butter, two cups of sugar, two

and one-half cups of flour, one cup of milk, two teaspoons of baking powder, whites of five eggs, one teaspoon of vanilla or one-half teaspoon of almond extract.

Nut Layer Cake.

One-half cup of butter, two cups of sugar, one cup of milk, three and one-half cups of flour, one cup of chopped nuts, two teaspoons of baking powder, the whites of seven eggs. Fill with seafoam icing with nuts added.

Fruit Layer Cake.

Three-fourths cup of butter, two cups of sugar, three cups of flour, two teaspoons of baking powder, one-half cup of milk, whites of six eggs, two cups of seeded chopped raisins and dates mixed.

Cup Cake.

Cream one cup of butter with two cups of sugar, add one-half cup of milk, the yolks of four eggs beaten, three cups of flour, two full teaspoons of baking powder, the whites of four eggs beaten stiff. Bake in gem pans or in layer pans or in a mould.

Potato Cake No. 1.

Two-thirds of a cup of butter, two cups of granula-

ted sugar, one-half cup of milk, one and one-half cup of mashed Irish potatoes, one and one-half cups of flour, one-half cup of grated chocolate, one and one-half cups of chopped nuts, four eggs, two heaping teaspoons of baking powder, one teaspoon of cinnamon, one nutmeg.

Potato Cake No. 2.

One cup of butter, two cups of sugar, one cup of potato, one cup of chopped nuts, one-half teaspoon of cinnamon, one-fourth teaspoon of cloves and nutmeg, one-half cup of sweet milk, two and one-half cups of flour, two teaspoons baking powder, one heaping teaspoon of cocoa dissolved in three teaspoons of hot water, four eggs.

Orange Cake.

Two whole eggs, the yolks of six, three-fourths cup of butter, two cups of sugar, one cup of sweet milk, four cups of flour, two teaspoons of baking powder, one teaspoon of orange juice, and the grated rind of one-half orange. Follow the rules for mixing and baking.

Filling for Orange Cake.

Beat the yolks of two eggs, beat into it three-fourths cup of powdered sugar, two tablespoons of melted butter. Dissolve two heaping teaspoons of corn starch

in one-half cup of cold water. Add one cup of boiling water and cook until it thickens. Then add the above mixture and cook a few minutes. Flavor with one-third cup of orange juice and one tablespoon of lemon juice. Spread between cakes when cold.

Chocolate Caramel Cake.

One-half cup of butter, one cup of sugar, one-half cup of sweet milk, three cups of flour, two eggs, one teaspoon of soda dissolved in one-third cup of boiling water. Put on the stove one cup of sweet milk and one-half cup of chocolate, stir until dissolved and then stir into it one cup of sugar and the yolk of one egg. Boil all together and when cool flavor with vanilla. While this is cooling, beat up the first part of cake, add the chocolate custard, bake in layer cake pans and fill with caramel, chocolate or plain white icing.

Chocolate Fudge Cake.

One-half cup of butter, one cup of sugar, three-fourths cups of flour, two squares of unsweetened chocolate, two eggs beaten until light, one teaspoon of vanilla, bake in shallow pans twenty minutes.

MISS ALEXANDER.

Chocolate Cake.

One-half cup of butter, two cups of brown sugar, three-fourths cup of butter or sour milk, one-half cup

of boiling water, one full teaspoon of soda, three cups of flour, three eggs, one-half cake of chocolate, one teaspoon of vanilla. Mix soda with grated chocolate and pour over the boiling water, let stand while mixing cake; bake in a mould pan with stem. Remove when cold, cover over with white icing No. 1. When this cools, cover with a caramel or chocolate icing. Fill the center with whipped cream, sweetened and flavored with chopped almonds enfolded, or it can be cooked in layer pans and filled with a layer each of white and chocolate icing. Fruits and nuts can be added to the cake batter. Bake in a loaf pan and serve without icing.

Lady Baltimore.

Three-fourths cup butter, one and one-half cup of sugar, one-half cup of milk, three cups of flour, two teaspoons of baking powder, whites of six eggs and one teaspoon of almond extract. Follow directions for mixing, bake in layers and fill with the following icing:

Soak one-half pound of seeded chopped raisins and one-half pound of chopped English walnut meats in one cup of sherry for one hour. Make a plain white icing and flavor with rose water or vanilla. Mix the raisins and nuts with a small portion of icing and spread between cakes. Spread top and sides with plain icing or reserve some of the raisins and nuts and mix in with icing and spread.

Date Cake.

Cream one-third of a cup of butter until soft and add one and one-third cups of brown sugar, two eggs, one-half cup of milk, one and three-fourths cups of flour, one tablespoon of cinnamon, a little nutmeg and one-half pound of dates, stoned and chopped, one teaspoon of baking powder. Beat all the ingredients together until light, line and grease a shallow pan, bake forty or forty-five minutes. Remove from pan, cut in squares and sprinkle over with pulverized sugar. One-half cup of nuts can be added to this receipt if desired.

Date Loaf.

One pound of seeded dates, one pound of English walnuts, one cup of sugar, one cup of flour, one teaspoon of vanilla, two teaspoons of baking powder, one-fourth teaspoon of salt, four eggs. Seed the dates and press into shape, add nuts; sift the flour, sugar, salt and baking powder together and mix with the dates and nuts, beat eggs separately and work the yolk with the cake mixture, stir in the whites. Bake in a greased and floured shallow pan one hour. When cold remove from pan and cut in slender, oblong pieces. Stack on plate, log cabin style.

Cocoanut Cake.

One-half cup of butter, two cups of sugar, three and

one-half cups of flour, one cup of milk, two teaspoons of baking powder, whites of five eggs, one full cup of grated cocoanut, one-half pound of blanched shredded almonds, one-fourth pound of shredded criton. Mix and bake according to rules for mixing and baking loaf cake. Cook one and one-half hours.

Snow Balls.

One-third cup butter, one-half cup of sugar, one cup of flour, one-half cup of corn starch, two teaspoons of baking powder, one-half cup of milk, whites of four eggs. Steam in buttered moulds or jelly tumblers with tin tops for one-half hour. Roll in pulverized sugar, or ice over and roll in grated cocoanut.

Spice Cake No. 1.

One cup of butter, two cups of sugar, four cups of flour, one cup of milk, two teaspoons of baking powder, six eggs, one teaspoon each of mace, cinnamon and allspice.

Spice Cake No. 2.

One-half pound of flour, one-half pound of pulverized sugar, six ounces of butter, one-half cup of molasses, one-half cup of sour milk, one-half glass of sherry wine, three eggs, one-tablespoon each of cinnamon and allspice, one-fourth tablespoon of cloves, one-half teaspoon of soda. Cream butter with one-half of

the sugar, beat yolks with other one-half and mix the two, add flour into which the spices have been sifted, then the whites well beaten, then the molasses and wine; lastly the buttermilk into which the soda has been dissolved. Bake in layers and fill with white boiled icing with one-half cup of pecans and raisins, or cook in loaf pan.

MISSISSIPPI.

Spiced Ginger Cake.

One cup each of butter, sugar and molasses, three cups of flour, one teaspoon of soda dissolved in a cup of sour cream, one-half grated nutmeg, one teaspoon of cloves, one tablespoon of ginger, one teaspoon of cinnamon if desired.

Boiled Raisin Cake.

Cover one and one-half cups of seeded raisins with boiling water and simmer twenty minutes. Cream three-fourths cup of sugar and one-fourth cup of butter together, add one and one-half cups of flour, one-half cup of the raisin water and one egg beaten lightly but not separated. One teaspoon of soda should be sifted in the flour. Add one teaspoon each of nutmeg and cinnamon, the raisins well dredged with flour, bake thirty or forty minutes.

Jam Fruit Cake.

One cup of butter, two cups of brown or white sugar, four cups of flour, two cups of jam, two cups of

raisins, if desired, one teaspoon of soda, one-fourth teaspoon of cream of tartar in last cup of flour, one cup of cream, one tablespoon each of cinnamon and allspice, a little nutmeg, six eggs beaten separately.

Nut Cake.

Seven eggs beaten separately, one cup of butter, two cups of sugar, four cups of flour, one and one-half pounds of raisins, two nutmegs, one tablespoon of cinnamon, two teaspoons of baking powder, two cups of mixed nuts chopped, one wine glass of whiskey. Bake two hours.

Hazel Nut Cake.

One-half pound of hazel nut kernels, one cup of ground or chopped almonds, one and one-half cups of sugar, eight eggs, two heaping teaspoons of crumbs, flavor. Cook slowly.

MRS. ISAAC PRICE.

Fruit Cake.

One pound of butter, one pound of sugar, one pound of browned flour, one tablespoon each of allspice and cinnamon, one teaspoon each of nutmeg and cloves, twelve eggs, four pounds of raisins, one-half pound of citron, one-fourth pound each of candied orange and lemon peel, one-half pound each of crystallized cherries and pineapple, one pound of almonds cut fine and soaked

over night in one-half cup of rose water, one pound of pecans, one glass of grape jelly, one-half glass of blackberry cordial. Cut fruit in small pieces and soak over night in one cup of good whiskey or brandy. Follow directions for mixing fruit cake and stir into the batter just before putting in the fruit, one square of melted chocolate (about two teaspoonsfull), bake four hours.

Angel Marshmallow Cake.

Whites of thirteen eggs beaten one-half. Then add one teaspoon of cream of tartar and beat until very stiff. Sift in gradually one and three-fourths cups of sugar, flavor with one teaspoon of vanilla, fold in one and one-half cups of flour previously sifted several times. Bake in layer cake pans about twenty minutes. When cool fill with marshmallow frosting. Ornament the top with marshmallow, cut in triangles.

Angel Food Cake.

The whites of eleven large or twelve small eggs beaten stiff, one and one-half scant cups of flour, one and three-fourths cup of sugar, one scant teaspoon of cream of tartar, following above directions for mixing and baking.

Angel Cake with Nut and Whipped Cream Filling.

Make angel food and bake in layers, or bake in mould and split. Whip cream very stiff, sweeten and

flavor to taste and add chopped almonds; put between layers; it can be iced with marshmallow icing if desired and nuts sprinkled over.

Pome-de-Terres.

Cook angel food cake in square pans two inches deep, break in irregular pieces, dip in plain white icing, sprinkle over with cinnamon. Angel food baked in loaf pans can be used the same way, but layer pans make a larger yield and are easier to break into the size pieces desired.

Cocoanut Puffs.

Prepare angel food as for the above receipt, dip in white icing and drop into a bowl of grated fresh cocoanut. Coat them well with cocoanut.

Nut Puffs.

Use angel food as above, coat over with icing and roll in chopped nuts.

Hot Water Sponge Cake.

Four eggs beaten separately, one cup of boiling water, two cups of sugar, three cups of flour, one teaspoon of lemon juice, two rounding teaspoons of baking powder. Beat the sugar and yolks together, until light, pour on boiling water, add the flour and

baking powder, fold in the whites beaten stiff. Bake in ungreased pans lined with paper, either in layers or mould.

Yellow Sponge Cake.

Twelve eggs, the weight of ten eggs in sugar and of six eggs in flour, rind and juice of one lemon, one salt-spoon of salt. Beat the eggs separately until very light, add sugar to yolks then the juice and rind of lemon and the salt. Fold in the whites and then the flour. Bake in layers or a mould in an ungreased pan in a moderate oven. Bake fifty or sixty minutes.

VIRGINIA.

Sunshine Cake No. 1.

Whites of seven large or eight small eggs, the yolks of six, one teaspoon of cream of tartar, one cup of flour, one cup of sugar. Beat the yolks and whites separately until very light. When the whites are half beaten, add the cream of tartar. Fold the sugar in the stiffly beaten whites, then the yolks, then the flour. Bake in an ungreased pan forty or fifty minutes.

Sunshine Cake No. 2.

The whites of eight eggs, yolks of four, one and one-fourth cups of granulated sugar, one cup of flour, one-half teaspoon of cream of tartar, flavor to taste. Mix as Sunshine No. 1. A pinch of salt added to the whites before beating, stiffens the albumen and makes

the eggs whip quicker and stand better. Bake thirty-five or forty minutes.

Sunshine Cake No. 3.

Whites of seven eggs, yolks of five, one cup of granulated sugar, one-third teaspoon of cream of tartar, a pinch of salt, flavoring to taste. One cup of flour, mix as Sunshine No. 1.

Lady Finger Cake.

Six eggs, one cup of sugar, juice of one-half lemon and grated peel of one, six lady fingers. Beat yolks and sugar together until light, add lemon juice and peel, add lady fingers crumbled or grated fine, fold in the whites, bake slowly in shallow round mould.

MRS. ISAAC PRICE.



German Cakes.



German Cookies.

Two pounds of strained honey or one quart of maple syrup, one pound of light brown sugar, three-fourths pound stale sponge cake crumbs, one-half ounce of soda dissolved in one gill of whiskey, one ounce of cinnamon, one-half ounce of cloves, one-half ounce of allspice, one nutmeg, one tablespoon Cardeman seed. One pound of almonds cut fine, one pound of citron and orange peel, two and one-half pounds of flour. Warm syrup and sugar together, then cool and add soda and spices, etc., lastly flour and mix well, roll thin.

Almond Cake.

One pound of pulverized sugar, one pound of almonds chopped fine and roasted. Four eggs, one pound of citron, one teaspoon each of cinnamon and cloves, two teaspoons baking powder, two or more cups of flour, roll out, cut and cook quickly.

Pepper Nuts.

One pound of sugar, one pound of flour, four eggs, two pinches of cloves, one and one-half ounces of cinnamon, eleven white pepper cones ground, grated peel of one lemon, two teaspoons of baking powder, roll into little balls; leave until dry, if possible over night, turn over and leave until dry. Bake in a moderate oven.

Apple Sauce Cake.

Two cups of unsweetened apple sauce, two cups of white sugar, one-half cup of butter, one cup of raisins, one cup of currants, citron and almonds, if you like. Four cups of flour, one teaspoon of soda dissolved in one-third cup of hot water, one-half teaspoon each of cinnamon, cloves and nutmeg. Bake as fruit cake in moderate oven.

Brod Kuchen.

Stir two whole eggs and yolks of six eggs, three-fourths cup of sugar, one cup of almonds, one and one-half teaspoons cinnamon, one-fourth teaspoon of cloves, one ounce of citron; stir until very light, add juice of one-fourth of lemon, one-half glass of sherry wine; beat the whites of six eggs stiff and mix alternately with mixture with one-half cup of rye bread crumbs ground fine.

Doughnuts, Wafers, Tea and Little Drop Cakes.



Doughnuts.

Two cups of sugar, one cup of mashed potatoes, one tablespoon of butter, three eggs, one cup of sweet milk, a pinch of salt, one teaspoon of vanilla, six level teaspoons of baking powder, flour to make a soft dough. Roll out in shape and fry in hot fat. Sprinkle over with pulverized sugar.

Rolled Wafers No. 1.

Three eggs, one full tablespoon of butter, one cup of sugar, two cups of flour. Beat yolks and sugar together, add whites beaten stiff then flour. Have wafer irons hot, grease well, put a small spoonful on iron, cook quickly and roll while hot into rounds or into cornucopia shape. Or they can be shaped over timbal moulds into baskets and used as receptacles for cream, charlotte, etc.

Rolled Wafers No 2.

One-fourth cup of butter, one-half cup of powdered

sugar, one-fourth cup of milk, seven-eighths cup of flour, one-fourth teaspoon of vanilla. Cook in wafer irons and roll while hot.

Ginger Wafers.

One cup of butter, two cups of brown sugar, one cup of sweet milk, four cups of flour, one teaspoon of ginger. Warm the butter and sugar slightly and cream together, add milk, ginger and flour. Butter a baking sheet. Spread batter on very thin and bake in a moderate oven. Cut into squares or rounds while hot. Cut hole in center and string several together.

Love Wafers.

One egg well beaten, one cup of sweet cream, a pinch of salt. Work into this flour to make a stiff dough. Roll as thin as possible. Cut into rounds. Put into boiling lard, turn over and take out. Sprinkle with pulverized sugar.

Vanities.

Work into the yolks of two eggs slightly salted and beaten, enough flour to roll out. Roll very thin and cut into three inch squares. Fold three cornered and over again. Make an incision half way between points. Fry in hot fat. Sprinkle with pulverized sugar.

Mrs. Morgan.

Tea Cake No. 1.

Three eggs, three cups of sugar, one cup of butter and lard mixed, one cup of buttermilk, one teaspoon of soda, flour enough to make a stiff dough. Roll thin, bake in a moderate oven a delicate brown. Sprinkle granulated sugar over them just before putting in the oven.

After the cakes are rolled, ready for baking, sprinkle over puffed rice and bake until brown.

Tea Cake No. 2.

One cup of butter, two cups of sugar, three eggs, flavor, one cup of pecans, one pound of raisins, one-half teaspoon each of nutmeg, cloves allspice and cinnamon, one scant teaspoon of soda dissolved in five tablespoons of cold water. As little flour as possible to make a dough stiff enough to roll. Roll thin, cut and bake quickly.

Sand Tarts.

One and one-fourth cups of sugar, three-fourths cup of butter, two yolks and one white of egg. Flour enough to make a soft dough, cream butter and sugar together, add the well beaten yolks, then the stiffly beaten whites, add just enough flour to roll; roll quite thin, bake in a moderate oven a delicate brown. Sprinkle granulated sugar over them just before putting in the oven.

Rocks.

One cup of powdered sugar, two-thirds cup of butter; cream together. Two eggs well beaten, one and one-half cups of flour, one teaspoon of cinnamon, one teaspoon of cloves, one-half pound of chopped walnuts, one-half pound of seeded chopped raisins, one teaspoon of soda dissolved in one-fourth cup of hot water. Drop on buttered tins and bake in a moderate oven.

Oat Meal Cakes No. 1.

One and one-half cups of sugar, two tablespoons of melted butter, two eggs, two teaspoons of bitter almond, three and one-half cups of quaker oats, two teaspoons of baking powder. Bake on greased baking sheet and remove while hot.

Oat Meal Cakes No. 2.

One cupful of sugar, one cupful of lard, one-half cupful of sweet milk, one-half teaspoonful of soda, one package of oatmeal, one nutmeg, grated, one level teaspoonful of ginger, same of cinnamon and half as much of cloves, and flour to make as soft a dough as can be handled, as the less flour used the crisper they will be when baked. Make a ball about as large as a walnut, roll in the hands, then flatten as thin as possible. Bake in a slow oven until a rich golden brown. A cupful of raisins or half a cupful of chopped nut meats or both, are an improvement.

Honey Tea Cakes.

Four cups of flour, two tablespoons of softened butter, mix together, make into a dough with one-fourth cup of molasses, one cup of strained honey, one-fourth cup of water and one-fourth teaspoon of soda, bake on greased baking sheets.

Little Drop Cakes.

One-half cup of butter, one cup of sugar, one-fourth cup of milk, two cups of flour, one teaspoon of baking powder, two eggs. Cream butter, add sugar then milk, the unbeaten eggs, flour and baking powder. Drop in small rounds two inches apart on ungreased baking sheets. Cook quickly. This receipt can be divided into several parts, and different colorings, flavorings, nuts and fruits, candied orange peel, cocoanut, chocolate, citron, spice and ginger can be added giving a great variety.

Columbia Drop Cakes.

One cup of butter, one and one-half cups of brown sugar, one-half cup of water, three cups of flour, three eggs, one teaspoon of soda, two teaspoons of cinnamon, one teaspoon of cloves, one-half teaspoon of allspice, one-fourth teaspoon of salt, one pound of seeded, chopped dates, one pound of chopped nuts. Do not beat the eggs. Bake on ungreased sheets two or three inches apart.

New England Drop Cakes.

Cream one cup of butter, add gradually one and one-half cups of brown sugar, three eggs well beaten, one teaspoon of soda dissolved in two tablespoons of boiling water, one and one-half cups of flour, a scant teaspoon of salt, one teaspoon of cinnamon, one-fourth teaspoon of cloves, one-eighth teaspoon of mace. Mix one and three-fourths cups of flour with one cup of chopped (not too fine) nuts, one cup of raisins or one-half cup each of raisins and currants. Mix all together and drop on greased baking sheet, one inch and a half apart.

Almond Drop Cake.

Cream one cup of butter and one and one-half cups of sugar together until light, add one-half cup of sweet milk, two eggs unbeaten and three cups of flour with one teaspoon of baking powder added. Beat all well together and add one pound of chopped almonds. Drop on ungreased pans in small rounds, cook quickly. One tablespoon of cinnamon can be added if desired, and brown sugar used instead of white.

Mock Macaroons.

Beat the whites of two eggs light (but *not stiff*) and add gradually beating all the while two cups of brown sugar, that has been rolled well so there will be no lumps, fold in two cups of finely chopped pc-

can meats. Drop on buttered baking sheet, two inches apart and in a slow oven, cook until a delicate brown.

Cocoanut Macaroons.

Grate one medium sized cocoanut and mix with two cups of sugar. Set in a warm oven to dry. When cool stir into it the whites of two unbeaten eggs. Drop in small rounds on ungreased paper. Put one split almond on each. Cook in a very slow oven until a light brown.

Brownies.

One cup of sugar, one-half cup of butter and two eggs beaten together, add one-half cup of flour, three squares of melted chocolate and one cup of nuts chopped. Line a pan with paper and grease well, put in the cake and cook about twenty minutes. Remove when cold and cut in slender piece.

Miss Susan Morton.



CHAPTER IX.

Ices and Cake Decorations.

CHAPTER IX.

Icings.

Directions for Making.
Directions for Icing Cake.
Directions for Cutting, Dipping and Icing Small or Individual Cakes.
Tubes Made from Paper.
Flower Decorations.
How to Dip Cake in Fondant
Plain White Icing No. 1.
Plain White Icing No. 2.
Plain White Icing No. 3.
Decorative Icing No. 1.
Decorative Icing No. 2.
Decorative Icing No. 3.
Decorative Icing No. 4.
Decorative Icing No. 5.
Cocoanut Icing.
Marshmallow Icing No. 1.
Marshmallow Icing No. 2.
Marshmallow Filling.
Marshmallow and Caramel Filling.
Fondant or Candy Icing.
Golden Icing.
Cream Caramel.

Caramel Icing.
Praline Icing.
Praline Filling.
Maple Syrup Icing.
Seafoam Icing.
Chocolate Icing.
Soft Chocolate Filling.
Chocolate Frosting.
Mocha Frosting.
Vienna Chocolate Icing.
Vienna Vanilla Icing.
Cream Filling.
Almond Filling No. 1.
Almond Filling No. 2.
Fruit Custard Filling No. 1.
Fruit Custard Filling No. 2.
Fruit Icing.
Sunshine Filling.
Divinity Icing.
Glaze for Covering Cakes.
Almond Paste to spread on Cakes.
To Combine Icings and Fillings with Cake.

Icing and Cake Decorations.



Directions for Making.

The proportions of sugar and egg differ according to the kind of icing you desire, a soft creamy one or one that hardens quickly. The way the syrup is poured on the egg—the degree to which it is cooked and the way the eggs are beaten, all have to do with the quality of icing. Some icings require the eggs to be beaten very stiff, others only until light and some not at all.

The sugar is generally cooked to the soft ball or thread stage. When it spins a hair from the point of a spoon, or can be rolled between the fingers to form a soft ball, it is ready to pour over the eggs.

The best quality of cane sugar should be used, as much of the success of the icing depends upon the quality of sugar.

The syrup should be poured on the eggs *very slowly* in a *very fine stream*; it then cooks the eggs with a small degree of heat and the icing is made creamy. When the syrup is poured on rapidly the eggs are cooked too quickly and the icing becomes hard and sometimes grainy, and often falls from the cake in

flakes. If the syrup should cook a degree or two too much, add a spoonful of hot water to it before pouring over the eggs. A drop or two of lemon juice, a pinch of cream of tartar added to the egg will cut the grain of sugar and render the icing creamy.

If after beating the icing until cold it does not cream, put it *over* (not in) a vessel of boiling water and cook a few minutes beating all the while. When it is heated through, remove from the fire and beat until cool, when it will cream.

Directions for Icing Cake.

If you are icing a white cake, trim off the crust before spreading the icing. If the crust should be hard cover cake over with a damp cloth which will soften the crust when it can be trimmed easily. A layer cake should be cut into shape before the icing is spread. Use a spatula for spreading. Pile the icing thick enough in center of cake to cover top and sides. If in icing a layer cake the icing should not be quite firm enough to hold the layers together well, stick a skewer in the center. This will prevent them from slipping, when the icing is set it can be removed.

Directions for Cutting, Dipping and Icing Small or Individual Cakes.

Individual cakes are made from plain cake, either white, yellow, fruit or nut cake mixtures cooked in

square pans from three-fourths to one and one-fourth inches deep. When cold trim off the crust and cut into any desired shape. Diamonds, triangles and squares can be cut, using a sharp knife without any waste of cake. Round and fancy cutters are used to give variety. There is some waste, but the scraps can be utilized in making custards and puddings. Little cakes can also be cooked in moulds bought for the purpose in a variety of shapes, if these are used the crust is not trimmed off. Small cakes can be either dipped in fondant or icings by the use of a skewer, or icing can be spread on with a spatula. Dipping is much easier and more satisfactory.

In ornamenting small cakes, simple decorations can be made by the use of candied fruits, nuts, cherries and pineapple chopped fine and sprinkled over them. Pistachio nuts, chopped almonds blanched and split and put on to represent daisies with a bit of raisin in the center; little candies and angelique can be used to give variety. Cocconut grated can also be used to make snow balls, but the greatest variety and most artistic results are obtained by the use of pastry bags and tubes. The bags are made of rubber cloth, which can be bought for sixty or seventy-five cents per yard. One-third of a yard will make three or four bags. The tubes of tin or brass can be bought in any shape or size. Sets of twelve tubes, one nozzle and one bag costs one dollar and a half and are used with great convenience as different tubes can be used with only one

bag by unscrewing one tube from the nozzle and inserting another. Conventional designs, flowers, fruits and figures can all be made by the use of the tubes and decorative icing. The leaf, round and rose tubes are the most used as they make the largest variety of flowers. The leaf tube is used for making roses, violets, lilies, sweetpeas and daisies. The star-shape makes carnations, chrysanthemums and other flowers; the plain, round tube is used for stems of flowers, side decorations, forget-me-nots, lily of the valley and bow knots.

Tubes Made from Paper.

Get a good quality of bond paper, size eight by ten and fold into cornucopia shape, pin together near the point and cut the point to suit the kind of flower or design to be made. By cutting a piece from the end of tube the shape of the letter V, the leaf tube is formed from which so many flowers are made. Increasing or decreasing the size of the cut both in length and breadth, the size and shape of the flower petals can be secured. Two small cuts, the same shape side by side, give the star tube from which chrysanthemums and carnations are made. The stem tube is made by simply cutting a bit from the end of the tube, the amount cut, depending upon the size of opening desired.

Flower Decorations.

Use decorative icing No. 1 or 2.

Cut cake into shapes and fasten them to small

pieces of cardboard by the use of a little icing. Spread them over smoothly and evenly with the icing, use a tube with small round opening and make the side decoration which can be done in white or colors and in almost any design. Draw some simple pattern on a piece of paper and copy them on the cake, embroidery patterns can be copied or used as a guide. Divide the icing into as many portions as colors to be used and mix the color paste in a small portion of the icing and then lightly fold this into the full portion. Put the mixtures in small plates or porcelain or china bowls, cover over with oiled paper as a crust will form over them if exposed to the air. Have all the colors and tubes ready before beginning the work; fill with icing, folding the top of tube in a way to prevent the icing from coming out of the tube. The tube containing the green icing is first used to form the stems of flowers, then take the tube with the flower-cut end and hold the point so it will barely touch the cake and press gently, not moving the tube until you have pressed out the size of the petal you desire. Stop the pressing as soon as the petal is formed and lift the tube, continue to make the petals of flowers in this way, arranging them in proper places to form the shape of the flower; leaves and bow-knot are put on last.

Forms of some flowers and fruits are made by adding x x x x sugar to a portion of the icing until it is firm and working it until it is as pliable as putty;

color to suit the flower. Take a small portion in the hands and shape. Morning glories, jonquils and fruits are made in this way; with a little practice they can be made so natural one can scarcely believe them to be artificial.

How to Dip Cake in Fondant.

The receipt for fondant with directions for making is on page 193.

Put a small quantity in a double boiler and melt over hot water, stirring all the while. Stick a small skewer in the cake and dip into the fondant. Keep the fondant over hot water, all during the dipping and if it becomes too stiff thin with a small quantity of syrup made by cooking one cup of sugar and one-half cup of water together fifteen minutes.

In flavoring fondant use only a few drops at a time as it takes very little liquid to dilute it and it may become too thin. In this case add a little more fondant. It can be colored and flavored with different fruit colorings and flavorings and give great variety.

Plain White Icing No. 1.

One and one-half cups of sugar, two-thirds cup of water, whites of two eggs. Put the sugar and water on and cook until it hairs. Pour in a fine stream very slowly on to the stiffly beaten whites of eggs. If your syrup is not sufficiently done put icing over, not in

hot water and continue to beat and cook until it creams. If your syrup is cooked too much, add a little hot water to it before pouring on the egg. A drop or two of lemon juice or a pinch of cream of tartar will remedy it also.

Plain White Icing No. 2.

One cup of sugar, one-half cup of water, white of one egg, beat the egg until light, not stiff, cook sugar and water until it hairs, pour on to egg very slowly, beating all the while.

Plain White Icing No. 3.

One cup of sugar, one-half cup of water. Cook together until it hairs, pour over the unbeaten white of one egg. Beat until creamy. This is a good receipt for icing individual cakes. Put a cake on a flat paddle, pour a spoon of icing on and use a spatula to spread. The icing dries quickly and makes a gloss while the inside keeps creamy and soft.

Decorative Icing No. 1.

One cup of sugar, one-half cup of water. Cook until it hairs. Pour over the white of one egg, beaten about half, pouring in a small fine stream. Beat until it begins to cool then add one teaspoon of lemon

juice and continue to beat. It should be very white and creamy and stand perfectly stiff. If it should not do this after adding the lemon juice, add a pinch of tartaric acid.

Decorative Icing No. 2.

One cup of sugar, one-half cup of water. Cook until it drops heavy from the spoon. Pour slowly over the whites of two eggs, beaten very stiff. Put this over hot water and when the water begins to boil, add one teaspoon of lemon juice or a pinch of tartaric acid. Continue to beat and cook until the icing stands alone and tastes creamy. Remove from the fire and fold in the flavoring and continue the folding until the icing begins to cool. This is a beautiful and delicious icing and if kept covered with oiled paper will keep in a creamy state for an indefinite time. It can be made in large quantities and kept on hands; do not beat it after it is done, but fold over and over until cool.

Decorative Icing No. 3.

Beat the white of one egg until stiff. Beat into it slowly, enough pulverized sugar to make stiff enough to stand in points from a spoon. Add a teaspoon of lemon juice, alternating it with the sugar.

Decorative Icing No. 4.

Use the same ingredients and proportions as No. 3.

Add the sugar gradually, alternating with lemon juice, to the unbeaten white of egg. Nos. 3 and 4 icings are used for decorating mints, candy baskets, bonbons, and so forth.

Decorative Icing No. 5.

Add one-fourth teaspoon of citric acid to the whites of three eggs and beat until stiff. Cook three cups of sugar and one and one-half cups of water together until it hairs; pour very slowly in a fine stream over the beaten whites of eggs beating all the while, continue to beat until it is cool and stands alone.

Cocoanut Icing.

Use plain white icing, stir freshly grated cocoanut in. Sprinkle over the tops and sides while the icing is moist and the cocoanut adheres well without any trouble.

Marshmallow Icing No. 1.

Put one pound of marshmallows and one-half cup of water in a double boiler and stir until melted. Add one-third cup or more of orange juice and one-half cup of chopped fruits and nuts. Remove from the fire and beat until cold. Spread between cakes and ice over the top with plain white icing.

Marshmallow Icing No. 2.

Use white icing, and just before spreading it on the cake, melt one-fourth of a pound of marshmallows

by putting three tablespoons of hot water over them and set in vessel of hot water, beat until cold. Pour the melted marshmallow into the icing, spread between and over the tops and sides of cake, and ornament the top with marshmallows cut in halves and quarters.

Marshmallow Filling.

Soak one level tablespoon of granulated gelatine in one-fourth cup of cold water twenty minutes, dissolve in one-fourth cup of boiling water, beat the whites of three eggs stiff and beat into them the dissolved gelatine, pouring it in gradually, beat in three-fourths cup of pulverized sugar, flavor with any desired extract or liquor; color or not to suit the taste, fruits and nuts can be added if desired. When nearly stiff, pour in shallow pans the size of cake on which it is to be used, unmould and stack with cake, alternating cake and filling.

Marshmallow and Caramel Filling.

Four cups of white sugar, and one cup of cream. Put three cups of sugar and one cup of cream on to cook in a vessel and at the same time melt in a hot skillet the remaining cup of sugar; as soon as melted pour into the cream and sugar, cook for two or three minutes. Remove from the fire and beat until it begins to cool. Add one cup of chopped marshmallows and beat until creamy.

Fondant or Candy Icing.

Melt over hot water chocolate creams or any kind of candy made from fondant. To one pound add one-half cup of sweet cream. Stir all the time it is melting. Spread between and over cake.

Golden Icing.

Beat the yolks of three eggs light. Cook one and one-half cups of sugar with two-thirds cup of water until it hairs. Pour it over the eggs slowly, beating all the while, until it thickens enough to spread. Flavor with one teaspoon of orange juice and a little grated orange peel.

Cream Caramel.

Three cups of sugar and one and one-half cups of cream or rich milk, three tablespoons of butter, cook stirring all the while (as it burns easily) until it makes a soft jelly when tried in a saucer. This receipt is used for dipping small cakes, covering angel food and can be colored to suit the occasion; is also used for dipping marshmallows, fruit balls, and so forth.

Caramel Icing.

Three and one-half cups of sugar, one and one-third cups of water. Cook until it drops heavy from the spoon. Melt one-third cup of sugar and pour into the

above. Cook until it threads. Pour slowly over the whites of seven eggs beaten very stiff. Cook over hot water until creamy, beating all the while. Add chopped toasted almonds to a part of the icing and spread between cakes. Cover over the cake with the rest. Decorate through a tube and garnish with jonquils and violets made from decorative icing.

Prauline Icing.

Two and one-half cups of sugar, whites of three eggs. Cook two cups of the sugar in three-fourths cup of water until it drops heavy from the spoon. Melt one-half remaining cup of sugar and pour into the syrup. Cook until it hairs, pour slowly over the beaten whites of the eggs, spread between and cover the cake.

Prauline Filling.

Two cups of dark brown sugar and one cup of granulated, one cup of sweet milk, three tablespoons of maple syrup, one tablespoon of butter. Cook milk and sugar together until it boils, add the maple syrup, cook until it creams when tried in saucer, add the butter and beat until cool.

Maple Syrup Icing.

Boil two cups of thick maple syrup until it hairs, pour it over slowly, the whites of two eggs beaten stiff, add two or three drops of bitter almond and one-half

teaspoon of lemon juice. Set the bowl of icing over boiling water and beat for five minutes having the water boiling all the while. Remove and continue to beat until it begins to cream when it is ready to spread.

Seafoam Icing.

Two cups of brown sugar, a rich yellow brown, two-thirds cup of water, the white of one egg. Cook sugar and water together until it hairs. Pour over the white of the egg beaten stiff. Beat until creamy, spread over and between cake. Chopped nuts can be added and is an improvement.

Chocolate Icing.

Use white icing No. 2 and while still warm, add one-fourth of a cake of chocolate. Beat until creamy.

Soft Chocolate Filling.

Two cups of granulated sugar, yolks of four eggs, one cup of sweet milk, two-thirds of a cake of Baker's Chocolate. Mix the sugar and eggs and add the milk gradually. Add one full teaspoon of butter, then add chocolate last. Cook over hot water until it thickens. Flavor with vanilla.

Chocolate Frosting.

Three cups of sugar, one and one-fourth cups of water, one-half cake of chocolate, one cup of butter, one

teaspoon of vanilla. Grate the chocolate and mix with the sugar, add the water and cook until it threads. Pour it slowly over the butter, beating all the while, add vanilla and continue to beat until thick enough to spread. One cup of cream can be used instead of butter.

Mocha Frosting.

Wash one-half cup of butter, add gradually one cup of powdered sugar and beat until creamy. Add one cup of cream filling made of one cupful of milk, one egg, one-half cupful of sugar (scant), one-fourth cupful flour (scant) and one-half teaspoonful salt. Flavor with one-fourth cup of strong black coffee.

Vienna Chocolate Icing.

Cream one cup of butter with one and one-half cups of pulverized sugar, beat until light, add one-half cake or one-fourth pound of unsweetened grated chocolate and one tablespoon of black coffee and one tablespoon of brandy, beat all together until creamy and light

Vienna Vanilla Icing.

Cream one cup of butter with one and one-half cups of pulverized sugar and one-half tablespoon of marschino or other liquor and teaspoon of vanilla until creamy and light. Divide into two portions, mix with one, two tablespoons of powdered chocolate, put the two portions together in a pastry bag with fancy tube and

the two colors blend in pressing and can be used effectively.

Cream Filling.

Cream one-half cup of butter and two cups of powdered sugar together until very light, flavor with rum, sherry or any extract and thin with cream to the consistency to spread.

Almond Filling No. 1.

Whip one cup of sour cream until quite stiff, add one cup of sugar, flavor with vanilla and stir in one-half pound of blanched, chopped, baked almonds.

Almond Filling No. 2.

Make a custard of one cup of sour cream, one cup of sugar, one egg slightly beaten, one tablespoon of flour, one-half pound of almonds blanched and ground fine. Cook custard until quite thick, add almonds and flavor with vanilla.

Fruit Custard Filling No. 1.

Make a custard of two cups of milk, one tablespoon of corn starch, one-half cup of sugar and yolks of two eggs, a pinch of salt. Cook until quite thick; remove from fire and beat until it begins to cool, then add one cup of fruits, candied pineapple and cherries, orange, lemon or grape fruit peel.

Fruit Custard Filling No. 2.

Cook over hot water two cups of sugar and one-half cup of butter, when blended, add the yolks of eight eggs and the grated peel of one lemon, stirring all the while. When it begins to thicken add one cup each of chopped walnut and pecan meats, one-half cup of cocoanut and one cup of raisins seeded and chopped. Flavor with lemon juice or sherry wine.

Fruit Icing.

Use any one of the plain white icings and add fruits and nuts and flavoring to suit the taste. Hickory nuts, pecans, almonds, hazel nuts, pistachio nuts and English walnuts are all used singly or combined with each other or with fruits. Candied pineapple, cherries, green gage plums, apricots are used singly or combined with each other and with nuts. Crystallized lemon, orange, grape fruit peel, and citron are also used and give a delightful flavor; figs, nuts and dates ground together and mixed into a soft paste with a custard or icing is good.

Sunshine Filling.

Sunshine sauce mixed with very stiff whipped cream, is suitable for sponge or angel food cake. See sauces.

Divinity Icing.

Three full cups of granulated sugar, two tablespoons of glucose or corn syrup, whites of three eggs. Cook two

cups of sugar and three-fourths cup of water together until it hairs. Cook one cup of sugar and one-half cup of water and two spoons of glucose together until it hairs. Pour the first mixture over the stiffly beaten whites beating constantly, while the second mixture is cooking. Then pour the second mixture over, beating constantly. Flavor with vanilla and when it begins to cream add chopped nuts or fruits or both if desired. Spread between cakes, ice on top with plain white icing. Nuts and fruits can be omitted if desired.

Glaze for Covering Cakes.

Two cups of pulverized sugar, four tablespoons of marsachino or other juices, two tablespoons of warm water. Stir over hot water until warm, not hot, spread on cake. Color any desired coloring.

Almond Paste to Spread on Cakes.

Two cups of ground almonds, two and one-half cups of powdered sugar, one-half taespoon of vanilla. Mix into a stiff paste with the white of an egg.

To Combine Icings and Fillings With Cake.



Plain white icing is suitable to be used with any cake and can be combined with any other icing or filling.

White layer cake stacked with alternate layers of fruit or nut cakes and put together with white icing No. 1 and covered over with melted chocolate or with a chocolate filling is attractive to look at and good to the taste.

Chocolate cake mixture, plain or with fruits and nuts added, filled with a plain white icing and covered with a coating of melted chocolate is popular.

A layer of plain white and one of nut cake filled with seafoam icing. Fill a plain white cake with fruit custard No. 2.

Yellow sponge cake with golden or marshmallow filling.

Angel food with cream caramel filling.

Angel food or yellow sponge with sunshine filling, or use both angel and sponge alternating the layers.

Angel or sponge filled with either of the sour cream fillings, or sweetened and flavored whipped cream.

Sponge cake baked in round mould with stem, iced over with white or golden icing and the center filled with sunshine sauce with whipped cream added, and the sides decorated through a tube with whipped cream.

Alternate layers of plain white cake and yellow sponge with an almond cream filling. Orange cake with a layer of white icing and then a yellow one. Cover over top and sides with white and then yellow or the order of colors reversed.



CHAPTER X.

Candy and Confections.

CHAPTER X.

Candy.

Useful Tools for Making Candy.

Important Things to Know and Remember in Making Candy.

Starch Boxes.

Chocolate Coating.

Directions for Making Candy.

Fondant.

Suggestions in Coloring, Flavoring and Shaping Bonbons.

How to Dip in Fondant.

Fondant for Mints.

Mint Drops.

Arabian Fondant.

Plain White Candy.

Cream Candy No. 1.

Cream Candy No. 2.

Ornamental Pulled Candy.

Marshmallow Fudge No. 1.

Marshmallow Fudge No. 2.

Marshmallow Fudge No. 3.

Seafoam Fudge.

College Fudge.

Chocolate Fudge with Fruit.

Cocoa Fudge.

Oriental Fudge.

Russian Fudge.

Divinity No. 1.

Divinity No. 2.

Cream Nut Candy.

Seafoam Cream.

Nougat Loaf.

Fruit Nougat.

Nougatines.

Praulines No. 1.

Praulines No. 2.

New Orleans Praulines.

Patience.

Patience Nougat.

Cream Caramels No. 1.

Cream Caramels No. 2.

Cream Caramels No. 3.

Cream Caramels No. 4.

Cream Caramels No. 5.

Chocolate Caramels No. 1.

Chocolate Caramels No. 2.

Chocolate Drops.

Cocoanut Caramels.

Candy Pudding No. 1.

Candy Pudding No. 2.

Cracker Jack.

Hard Nut Candy.

Glaze Nuts and Fruit.

Woodland Delights.

Peanut Nougat.

Nougat Wafers.

Nougat.

Nougat for Moulding.

Sugared Almonds.

Burnt Almonds.

Almond Paste for Moulding.

Marshmallows No. 1.

Marshmallows No. 2.

Marshmallow Mints.

Caramel Marshmallows.

Marshmallow Baskets No. 1.

Pigs in Blankets.

Pome-de-Terres.

Fruit Paste.

Fruit Puffs.

Decorative Mints.

Stuffed Dates and Figs.

Crytallized Fruit Peel.

Fruit Coloring.

Candy and Confections.



In making candy the most important thing is to know just when it is cooked to the proper stage. This can be done to the exact degree by the use of a sugar thermometer. There are a number of terms used by confectioners to express the degree of cooking such as small and large thread, the blow, the feather, and so forth, but only three degrees are necessary in making all candies.

Soft ball 236-238; hard ball 246-248; crack 290-310.

Caramel is when it has cooked until it is quite brown and registers 345-350. A little experience with the use of the thermometer will enable one to determine to the exact degree the candy is to be cooked. Set the thermometer into the boiling candy and after it begins to boil in thick bubbles, watch it closely and when it has reached the proper degree, remove the candy at once and put the thermometer in hot water—wash well and hang ready for the next using.

Useful Tools for Making Candy.

A granite or porcelain kettle or saucepan is the best utensil for cooking candy unless a small copper kettle

can be found, but they are seldom made in small sizes.

A wooden spoon is best to stir the candy with as the handle does not get hot when left in the boiling syrup.

A thermometer is useful but not necessary, it gives the exact degree of cooking and takes away the uncertainty of knowing just when it is cooked enough.

A marble slab for cooling, cools quickly, is smooth and easily cleaned and while not necessary is very desirable.

A fondant kneader which is a broad piece of metal much like a wall paper scraper, has a wooden handle and facilitates the work. A wooden paddle is a good substitute. A double boiler for melting fondant and chocolate and for dipping bonbons is necessary.

A funnel shaped tin utensil with small opening at end with a round wooden stick to fit the opening is a great convenience for dropping fondant in shapes in starch boxes and for shaping mints, and are called fondant droppers.

An iron hook screwed into the wall at a convenient distance for pulling candy and a pair of buckskin gloves facilitates the pulling and preserves the hands, especially when candy is cooked to a very high degree.

Iron bars three-fourths of an inch square and eighteen or twenty inches long, placed on a marble slab for confining caramels is a great help, but square tin or granite pans are used successfully.

Dipping wire is a small tool for dipping bonbons,

fruits, and so forth, in fondant and can be bought at confectioners supply houses and is a necessary article.

A small pair of scales for weighing sugar and glucose.

A sharp, strong pair of scissors for cutting pulled candy and a heavy strong sharp knife for cutting caramels.

Waxed paper is very convenient and for some candies necessary; keep a supply on hand as it is useful in other cooking. Oiled paper for wrapping caramels and other candies can be bought, cut ready for wrapping or bought in sheets and folded and cut to suit the size of candy.

Important Things to Know and Remember in Making Candy.

In pulling candy where gloves are used, grease them lightly at first and dust with flour or corn starch, if gloves are not used, dip the hands now and then in cold water.

Always grease the slab or dish for fondant or pulled candies and oil is much better than butter, sprinkle fondant over with a little water which makes it less liable to grain.

White oil cloth stretched tight over a thin board, which can be moved easily is a nice arrangement for placing candies dipped in chocolate.

Nuts to be cracked can much more easily be removed from the shell without breaking if they are

soaked first in cold water for several hours. Crack pecans on the side that does not have the vein. When nuts are to be broken and not chopped fine, use a large knife, put nuts on a table or flat surface, rest the point of the knife on table and with left hand raise the handle up and down with the right, chopping a few at a time. Wooden bowls with chopper is best where nuts are wanted to be chopped very fine.

In cooking candy with cream or milk, have the kettle large enough to allow for boiling up.

When receipts call for weights and no scales are convenient, remember two cups of sugar is one pound and two cups of glucose is one and one-half pounds. The proportion of water for sugar is about three-fourths of a cup of water to two cups of sugar.

In dipping chocolate use plenty of chocolate and have it almost *cool* before dipping.

In making candy where cream is used, heat quickly as long slow cooking is apt to make the candy curdle.

Always stir candy until the sugar is dissolved.

If fondant should grain it can have a little water added and cooked over, but is never as nice. It is better to use it for a foundation in making other candies.

Starch Boxes.

Starch boxes can be made of wood, tin or granite, and in any size. Granite pans twelve or fourteen inches square and one to one and one-half inches

deep make good boxes. Sift them full of corn starch and smooth lightly over the top. Moulds of different shapes and sizes can be made or bought, and when glued to a narrow thin strip of wood or paste board an inch or more apart, heavy indentations can easily be made by pressing the moulds lightly into the starch. Have the strip a little longer than the box so the ends will extend beyond either side; fill the box with indentations. Melt the fondant, put it into the dipper having a small round stick to aid in dropping the fondant into the moulds and to prevent the fondant running too fast.

Moulds can easily be made by cutting potatoes, carrots or turnips into the shapes desired and pressing them into the starch, remove and fill with plaster of Paris mixed with water to a stiff paste. When these harden they can be removed and glued to the strips of wood and used when needed.

Chocolate Coating.

Use chocolate made for this purpose. It comes in the bitter and sweet. In order to have the chocolate glossy and keep its gloss, there must be plenty chocolate to work with. Put a pound in a double boiler and melt with as little heat as possible. Stir all the time until melted. Do not allow any water to boil into it as it makes the chocolate dull. Pour on a platter or marble slab and work with the hands, until it begins to cool. Drop the center into

the chocolate. Coat it well by turning it over and over. Take up between the thumb and finger and rub off any surplus chocolate there is, or in other words, make them smooth and evenly coated. Place on an oiled slab or boards covered with oil cloth. Stretch and tack the oil cloth on well. Place the drops on and set in a cool place to harden. The chocolate that hardens on the platter and becomes too stiff to use forms a foundation on which to pour more chocolate and when the coating is all done, take all of the chocolate left, return to the double boiler and save for the next coating. There is no waste whatever to it, but economy in using a large quantity as the work can be done so much more easily and quickly.

Directions for Making Candy.

In receipt where the sugar is to be mixed with water use cold water. Put over a hot fire and stir constantly until the sugar is dissolved.

Wash the grains from the sides of the kettle with a small brush, dipped in water, cover over until it begins to boil, as the steam encased will help dissolve the sugar that clings to the sides of kettle. Take off the top and cook rapidly. Candy is less liable to grain if cooked quickly. This applies to all candies, but especially when water only is used in mixing. In making caramels or candies where butter, milk, cream or molasses are used the cooking cannot be done quite so rapidly, as too much heat will be apt to scorch or burn.

They should be stirred gently during the whole process of cooking to prevent sticking to the bottom of the kettle.

Fondant.

As fondant keeps well packed in stone jars and is much easier to make when made in large quantities, the formula will be given so it can be divided when a small quantity is wanted and doubled, where a very large batch is desired. Mix together five cups of granulated sugar, two cups of cold water, put on the stove and stir constantly until thoroughly dissolved. Wash down the sides of the kettle with a small pastry brush dipped in hot water, keep the sides of the kettle cleaned of any grains of sugar that form. Cover over and when it begins to boil, remove the cover and add one-fourth teaspoon of cream of tartar. Cook to the soft ball stage. If a thermometer is used, cook to 238. Pour on marble, slightly oiled, use olive oil, not butter. When cool, begin to work from the outer edge toward the center, using the fondant kneader. If a platter is used, make a small quantity, cool as quickly as possible and work with a wooden spoon. When it begins to cream, knead well until smooth. Put in a bowl or stone jar. Cover over with a damp cloth and set in a cool place. It is better to stand a day or two before using. A little cold water sprinkled over the top helps to keep the fondant from graining. It should be a mass of pure white cream, looking like lard. It

should be so firm you can cut it with a knife, and should melt in the mouth, leaving absolutely no grain. If there is a grain, it has either been stirred while boiling, shaken while cooking, or stirred before it was cool enough. This candy can be made into balls and rolled in chopped nuts, or covered with chocolate, nuts worked into it and cut in squares; it can be colored with different fruit coloring; cinnamon is used to roll oblong pieces making potatoes. Roll in cocoanut for cocoanut balls. There are many ways of using fondant. It is the foundation of all French candies. Candy pudding can be made by adding fruits and nuts and making into shapes.

*Suggestions in Coloring, Flavoring and Shaping
Bonbons.*

Fondant can be colored pink, green, yellow, violet or any color desired, flavoring added to suit the color or one's taste, fruits and nuts added and shaped with the hands, or the fondant melted and poured from a dropper into starch boxes and made into fancy shapes. If the bonbons are colored pink, use rose as a flavor, if green use pistachio, almond or mint, if lavender use violet or vanilla, use orange or lemon extract for the yellow; these are only suggestions, one's own taste must be consulted as to color, flavor and shape.

Chopped candied fruits, cherries, pineapple, green-gage plums and apricots are all used to mix with bonbons, also candied orange, lemon and grape fruit peel.

Crystallized violets and rose leaves make an effective garnish as do pistachio nuts, almonds, pecans, English walnuts and cocoanut.

Figs, dates and nuts ground together, made into shape, and dipped in fondant make a delicious confection, as does divinity, fudges, caramels or nougats.

Almonds blanched and toasted, dipped first in fondant and then chocolate coated are good. Any of the bonbons can be twice dipped, first in fondant or cream caramel and then chocolate coated.

How to Dip in Fondant.

Put the fondant in a double boiler and set over hot water, add a small quantity of water if too stiff. Stir now and then, when it melts, throw in a bonbon and lift out with the wire used for the purpose. Dry on heavy waxed paper. Continue this till all are dipped. If the fondant should get cool and too stiff put again over hot water. This can be colored pink, green or any desired color. Melt with a small degree of heat.

Fondant for Mints.

Three cups of sugar, one cup of water, two drops of acetic acid, stir until dissolved. Cook to the soft ball stage. Pour on slab which has been wet with cold water. When cool work with spatula until it creams. Melt over hot water, add mint essence and drop on waxed paper.

Mint Drops.

Boil two cups of sugar and one of water for eight minutes . Add one-fourth teaspoon of cream of tartar and two drops of mint essence or oil of peppermint. Put in a pan of hot water and beat until creamy. Drop with a spoon on oiled slab. Color to suit taste and add grated cocoanut if desired.

Arabian Fondant.

Pour one-half cup of water over two cups of sugar, and one-fourth teaspoon of cream of tartar. After it starts to boil, boil six minutes, stirring constantly, pour on oiled slab or platter. When slightly cooled, stir with a wooden spoon until creamy and white, dust thick with confectioners sugar and knead until smooth; put in stone jar. Cover over and ripen for twenty-four hours. Make into creams adding nuts, dates, fruits and figs.

Plain White Candy.

Pour over three pounds of granulated sugar, one pint of water, put on the stove and stir until dissolved; add a pinch of soda, two tablespoons of vinegar and a teaspoon of butter; cook over a quick fire. Have a tumbler of cold water, and when the candy begins to cook in large bubbles, put a teaspoon of it in the water, and if it becomes hard and cracks on the side of tumbler, pour at once on a greased slab or flat china

dish. When it begins to harden so that it makes a dent when pressed by the finger, gather it all in a lump and pull until it gets light and creamy; pull the flavoring into it and make it into long, thin strips and cut into one or two inch pieces. By the use of fruit coloring, this candy can be made any desired color by putting in the coloring after the candy has been pulled white. Continue to pull until the coloring has been uniformly mixed through.

When cold and firm put in a tin box and cover tight and it will become creamy and melting. This candy can be flavored with a few drops of essence of peppermint. Pulled into long slender pieces and cut into chips, and colored with delicate green, pink and lavender, and is very attractive.

Cream Candy No. 1.

Three cups of sugar, one cup of water, one full teaspoon of butter, one slightly rounding teaspoon of baking powder; cook as plain white candy and pull until light, flavor and cut in pieces.

Cream Candy No. 2.

Five cups of granulated sugar, one cup of water, a pinch of salt. Stir until dissolved, boil and skim well. Cook until it cracks on the side of a glass when tried in ice water. Just before removing from the stove, add one cup of cream, pouring in very slowly

so that the boiling is not disturbed. Continue to cook until it cracks hard on the side of glass. Pour on an oiled slab. When cool pull and flavor. Cut in pieces and wrap in oiled paper.

Ornamental Pulled Candy.

Three cups of granulated sugar, one-half cup of vinegar, one-half cup of water. Cook over a hot fire very quickly until it pops, when poured in a glass of ice water. Pour in ungreased plates, let stand a few minutes, then pour on to a marble slab. Pull while quite hot over the fire until it is hard and begins to break. Pull into as long and thin strips as possible and coil and shape to suit the taste. If coloring is used, pour in just before removing from the fire. This candy can be used for a garnish or center piece and is very ornamental.

Marshmallow Fudge No. 2.

Two cups of granulated sugar, one cup of sweet milk, two tablespoons of butter, four tablespoons of grated chocolate. Cook until it forms a soft ball, add fifteen or twenty marshmallows, stir hard until melted, pour into buttered tins and cut when cold.

Marshmallow Fudge No. 1.

Two pounds of powdered sugar, one cup of cream, one-half pound of chocolate, one tablespoon of butter,

one-half pound of pecans, one-half pound of marshmallows. Cook sugar, cream and chocolate together until soft ball. Cut marshmallows into pieces and put on a dish and spread with nuts on top. Add butter to candy and stir until thick. Pour over nuts and marshmallows while it is warm enough to melt marshmallows.

Marshmallow Fudge No. 3.

Two cups of granulated sugar, one cup of rich milk or cream, heat together and add two squares of Baker's chocolate and boil until it hardens in cold water, add one full teaspoon of butter and just before it is done, begin to add marshmallows beating the mixture well, continue to add marshmallows, after the fudge is done, until you have added one-half pound. Pour in greased tins, cool and cut in squares.

Seafoam Fudge.

Three cups of light brown sugar, one cup of cold water, one tablespoon of vinegar. Boil until soft ball stage, pour over whites of two eggs beaten stiff, flavor and add nuts when it begins to cool. Cut in squares.

College Fudge.

One cup of white sugar, one cup of brown sugar, one-fourth of a cup of molasses, one-half cup of cream. Put on the fire and stir until dissolved, then add t

the mixture one-fourth of a cup of melted butter, cook after it begins to boil two or three minutes, stirring all the while. Then add two squares of Baker's unsweetened chocolate grated. Boil five minutes longer, stirring rapidly at first and afterwards more slowly, remove from the fire, add one teaspoon of vanilla and continue to stir until it thickens. Pour into buttered pans and set in a cool place. Mark in squares.

Chocolate Fudge With Fruit.

Two cups of sugar, one-half cup each of molasses, milk and butter, mix all together and boil seven minutes. Add one-half cake of Baker's chocolate and boil seven minutes longer. Add two tablespoons each of chopped figs and raisins, one-half cup of English walnuts and one teaspoon of vanilla, pour in greased pans.

Cocoa Fudge.

Cook three cups of sugar, one cup of milk, one full teaspoon of butter and two heaping tablespoons of cocoa together, until it makes a soft ball, add one cup of grated cocoanut and cook two minutes. Pour in greased pans, cut in squares when cool.

Oriental Fudge.

One cup of sugar, one-half cup of milk, one-fourth cup of strained honey. White of one egg; boil the milk and sugar two minutes; add honey and boil to

soft ball stage; pour one-half of it over the stiffly beaten white of egg. Return the other half, and boil to hard ball stage. Pour into first mixture and beat until it stiffens, pour in shallow pans and cut in cubes. Fruits and nuts can be added.

Russian Fudge.

Two pounds of sugar, one-half cup of cold water, one box of gelatine, one-half cup of hot water. Juice and rind of one orange, juice only of one lemon. Two tablespoons of whiskey, one-half pound of blanched chopped almonds and walnuts. Soak gelatine in cold water, dissolve in hot, add sugar and cook ten minutes add orange and lemon juice and cook ten minutes, add nuts and whiskey and boil up once. Mould in pans. Cut in squares and dust over with pulverized sugar.

Divinity No. 1.

Two cups of granulated sugar, one-half cup of Corn syrup, and one-half cup of water. Boil until brittle. Pour slowly into the beaten whites of two eggs, beat well. When it begins to stiffen add one-half cup of nuts, pour into pans and cut in squares.

Divinity No. 2.

Three cups of sugar, two-thirds cup of water, one cup of thick table syrup. Cook until it hairs. In an-

other vessel cook one cup of sugar, and one-half cup of water to hard ball stage. Add the first mixture gradually to the whites of three eggs beaten stiff then add the second and beat until cold.

Cream Nut Candy.

Three cups of sugar, one cup of water, one-half cup of corn syrup. Cook until it hairs and then pour over the whites of two eggs beaten stiff. Flavor and add one cup of shelled almonds. When cold, cut in squares.

Seafoam Cream.

Two cups of brown sugar and water to moisten, white of one egg. Proceed as above receipt.

Nougat Loaf.

Syrup No. 1, two and one-half cups of granulated sugar, one cup of water, syrup No. 2, one and one-half cups of sugar, one-half cup of water, three table-spoons of glucose. Whites of three eggs. Cook syrup No. 1 until it threads and pour on the whites of eggs beaten stiff. Cook syrup No. 2 until it is brittle when tried in cold water. Add to mixture No. 1. When it begins to stiffen, add nuts and fruits, pour in greased pans or pans lined with oiled paper.

Fruit Nougat.

Moisten four cups of sugar with one tablespoon of vinegar and a heaping tablespoon of butter and cook until almost hard but not brittle. Beat well and add one cup each of citron, figs, raisins and candied orange peel and nuts if desired. Pour on a wet cloth and roll up like a sponge roll and cut in slices when cold or mould in cans or fancy moulds, and slice.

Nougatines.

Melt two cups of sugar, remove from fire and add a teaspoon of butter, one-fourth teaspoon of salt, a little lemon juice, three-fourths pound of ground almonds. Stir well, pour out, flatten, cut in pieces and cover with chocolate.

Praulines No. 1.

One and seven-eighths cups of powdered sugar, one cup of maple syrup, one-half cup of cream, two cups of hickory nuts or pecans. Cook sugar, maple and cream together until makes a soft jelly when tried in saucer. Remove from the fire and stir in the nuts. Shape in balls.

Praulines No. 2.

Three cups of light brown sugar, one cup of sweet milk. Put on the stove together and when it boils,

add three tablespoons of maple syrup and cook to the soft ball stage. Just before removing from the fire, add one tablespoon of butter and one cup of nuts, beat well or remove from the fire and add nuts just before it creams. Shape in balls and roll in nuts or not to suit the taste. Or you can pour in pans and cut in squares.

New Orleans Praulines.

Cook three cups of brown sugar and one cup of milk and one teaspoon of butter together until it creams when tried in a saucer. Add all the pecans, the candy will take. Pour in small rounds on oiled slab.

Patience.

Three cups of granulated sugar, two cups of rich milk, one tablespoon of butter, one cup of nuts or more if desired. Melt one cup of sugar, stir into it one cup of milk. When dissolved put in the rest of sugar and milk. Cook until it becomes creamy when tried in a saucer. Remove from the fire, cool, beat well and pour in a greased pan. Cut in squares.

Patience Nougat.

Use the above receipt, leaving out the nuts. Pour it over the stiffly beaten whites of two eggs, press through a tube into fancy shapes.

Cream Caramels No. 1.

Two cups of sugar, one cup of cream, one tablespoon of butter. Cook until it is thick, beat until creamy, pour in a greased pan, cut in squares.

Cream Caramels No. 2.

Four cups of brown sugar, one cup of molasses, one cup of cream, one tablespoon of butter, two tablespoons of flour. Cream the butter and flour together, then mix in the other ingredients. Cook until it makes a soft ball, when tried in cold water. Pour in pans and cut in squares.

Cream Caramels No. 3.

Two and one-half cups of cream, two and one-half cups of milk, three and one-half cups of granulated sugar, one teaspoon of vanilla or one tablespoon or more of burnt sugar. Cook the sugar, milk and cream until quite thick. Try in a saucer and if when cool it becomes quite creamy, put in the flavoring and pour on a platter and let stand a few minutes. Work with a spatula until it begins to cream, pour on a greased slab and confine with bars.

Or pour in deep pans, cut in squares or shape in balls and roll in chopped nuts.

Cream Caramel No. 4.

Four cups of sugar, one cup of glucose and four cups

of cream; put sugar, glucose and two cups of cream on the fire and stir constantly, cook until when dropped in cold water it can be taken between the fingers and shaped into a soft ball, then add one cup of cream gradually as not to disturb the boiling. Cook to the same consistency, then add remaining cream and cook until it forms a good firm ball or registers 246-248. Flavor, and if nuts are to be used add after it is taken from the fire, stir them in well and pour in greased pans or if bars are used arrange on slab and fit them to the size of the batch of candy. When quite cool remove from pans or remove the bars and cut with a sharp knife. Wrap and put in tin boxes; in cutting caramels never push the knife hard, but cut with a sliding movement, pressing through the batch and from you with the same movement, this gives a clean cut edge. In warm or damp weather they will lose their shape unless they are wrapped.

Cream Caramels No. 5.

Four cups of sugar, two cups of cream, one scant tablespoon of glucose, a pinch of cream of tartar; cook all together, stirring rapidly at first and afterwards more slowly during the whole process of cooking. Cook until it makes a rather firm ball when tried in water or if thermometer is used cook to 240. Pour on slab. Do not grease the slab or dish, but moisten with cold water. When lukewarm, add flavoring and work as for

fondant. When it gets stiff from working, cover over with a wet cloth and put a dry one on top of the wet, let stand several hours or longer. This candy can be shaped for caramels or in any way as it is quite pliable and soft.

Line a pan with waxed paper and press the candy into it, cover over with paper, let stand some hours and cut into caramels. Make some into balls and oblongs, roll in cinnamon or dip in chocolate. Fruits and nuts can be add and made into bonbons and dipped or not in fondant. Candy pudding or rolls are made from this candy by working in fruits and nuts and pressing into moulds or shaping with the hands into a long round two or three inches thick and covering with cinnamon or chocolate, cutting in slices when needed. In boxing candy pudding always wrap in oiled paper as it keeps fresh much longer and prevents the other candies in the box from mashing it and spoiling the shape.

In making caramels two kinds can be moulded together. Make batches at the same time in the same quantity and pour one on top of the other; one kind of nuts and flavorings added to one and a different kind to the other. Marshmallow mixture is sometimes put between two layers. This is pretty and very good.

Chocolate Caramels No. 1.

One cup each of white and brown sugar, one-half cup of molasses, one tablespoon of glucose, one cup

of milk, one cup of grated chocolate. Cook until it hardens when tried in water. Pour in greased pans; cut when cold in squares.

Chocolate Caramels No. 2.

Use receipt for cream caramels No. 4 and add just after pouring in the last cream one-half cake of Baker's unsweetened chocolate and cook a degree or two lower than vanilla caramels. Nuts can also be added to these.

Chocolate Drops.

Cook fondant to a little lower degree than for ordinary use. Beat until creamy, add a little sweet cream, roll in balls, dip in melted chocolate.

Cocoanut Caramels.

Two and one-fourth cups of sugar, one and one-half cups of glucose, or corn syrup, one-half cup of butter and two small cocoanuts or one large one. Put sugar, glucose and enough water to dissolve it (about three-fourths of a cup) on the fire and stir until dissolved, then add the butter and cocoanut and stir constantly until it has cooked dry, or when tried in water it makes a firm ball, pour on greased slab. When cool or nearly so, gather into a lump and press out as smooth as possible. Roll into one-half inch square cake, cut in small pieces and sprinkle over with granulated sugar or dip in chocolate or fondant

Candy Pudding No. 1.

Five cups of light brown sugar, three-fourths cup of very light syrup, one tablespoon of butter, one-fourth teaspoon of salt, one cup of cream. Water enough to dissolve. Cook until it creams when tried in a saucer. Put in one pound of ground almonds, one-fourth pound of chopped figs, one pound of raisins. Stir well, remove from the fire, and beat hard until it begins to cream. Roll in a damp cloth. When cold and firm, cut in pieces.

Candy Pudding No. 2. ✓

Cook six cups of granulated sugar, one and one-half cups of water, two tablespoons of vinegar, one full teaspoon of butter, one-half teaspoon of salt and one-fourth teaspoon of soda together until it cracks on the side of glass when tried in cold water or to 246 if thermometer is used. Pour on oiled slab, when cool, pull until light and white, flavor, and pull until the flavoring is blended well. Pull and work into this one full cup of cocoanut, one-half cup each of chopped almonds, pecans and raisins, knead with the hands until it begins to cream. Line a mould or dish with cloth dipped in cold water and wrung dry, fill with pudding, let stand until ready for use. Sprinkle cinnamon over and cut in slices, or cover over with melted chocolate, which keeps the candy fresh and moist much longer. Figs, candied cherries, pineapple, pistaschio and other nuts can

be used, or leave out the fruits and add only almonds. It can be colored in two or more colors and moulded in layers. It is pliable and can be made into shapes as fondant and by many considered much better than the fondant.

Cracker Jack.

Boil two cups of brown sugar, one-half cup each or sorghum molasses and water, a pinch of soda, salt and cream of tartar to gether to the crack stage. Pour into this two cups of shelled peanuts and two cups of puffed rice. Stir well and pour on slab and roll out, break in pieces.

MISS PAXTON.

Hard Nut Candy.

Four cups granulated sugar, one cup of water, two tablespoons of vinegar. Cook to a golden brown, pour in rounds on oiled slab, or fill small moulds, which have been previously well oiled, and filled with nuts.

Glaze Nuts and Fruit.

Cook two cups of granulated sugar, or one pound of loaf sugar with one cup of water and one-eighth teaspoon of cream of tartar together to 290 or to the crack stage or it can be cooked to 310 and add when removed from the fire four drops of lemon juice. Use the same tool used in dipping bonbons in fondant. Coat the nuts well and lay on a sheet of tin as they

will not stick to tin at all. Candied fruits are dipped the same way, cherries, pieces of pineapple, plums and apricots. When oranges are dipped they must be divided in sections, being careful not to break the thin skin surrounding them as this prevents the juice from coming through and spoiling the candy. In dipping grapes, tokay or malaga (are the ones generally used); break from the bunch leaving a little of the stem.

Woodland Delights.

Cook three cups of sugar and one tablespoon of glucose together to 290 degrees. Remove from the fire, add one tablespoon of butter, a pinch of salt, a teaspoon of lemon juice. Stir well and add three cups of nuts broken in pieces, stirring in quickly. Break in small pieces.

Peanut Nougat.

Melt two cups of granulated sugar in iron skillet, have ready one quart of shelled peanuts with skins removed and chopped fine. Add to melted sugar and pour in well greased square pans. Mark at once into squares, cool and break into pieces.

Nougat Wafers.

Melt one cupful of powdered sugar with one teaspoon of lemon juice in a hot skillet, add when melted one cup of blanched (dried in the oven) chopped al-

monds. Stir in lightly and pour in a well greased pan, press evenly and cut before it gets too hard into small squares. Cook the sugar until it begins to color before adding the almonds. Cut some in tiny squares or oblongs and coat with chocolate.

Nougat.

Put two and one-half cups of pulverized sugar, one tablespoon of lemon juice in a skillet and melt and cook to a light straw color, add one cup of finely chopped almonds that have been dried in the oven but not browned. Stir just enough to mix, as much stirring will make it sugar, pour on oiled slab, rub over with one-half lemon and cut while hot.

Nougat for Moulding.

Cook two cups of granulated sugar with one-half cup of water until it begins to color or to the caramel stage, add four or five drops of lemon juice and one-half cup of hot, dried chopped almonds. Cut while warm in pieces and fit into or over oiled moulds, loosen while still warm, but leave in or over moulds until ready for use. Bowls, cups, tumblers or china moulds in fancy shapes can all be used to mould the nougat and furnish beautiful receptacles for glaze fruits and bonbons.

Sugared Almonds.

Cook one cup of sugar with one-half cup of water

until it reaches the soft ball stage, add three-fourths cup of blanched almonds; remove from the fire and stir until the almonds are well covered with the sugar; turn them out; cook another cup of sugar in the same way, add the almonds and give them a second coating of sugar; turn out before they lump together and let dry.

Burnt Almonds.

Melt brown or white sugar, add a little water and cook two or three minutes, add as many almonds as the sugar will take; stir them until the sugar granulates; turn out and separate.

Almond Paste for Moulding.

Mix one-half pound of loaf sugar and one-half pound of ground almonds (ground very fine), three tablespoons of brandy and one tablespoon of strained lemon juice, cook about seven minutes. It is pliable and can be fitted into oiled moulds. Small double candy moulds, walnut and other shapes are good. Line the moulds with paste and fill with fondant, plain or with fruits and nuts added or with one of the divinity mixtures or marshmallows.

Marshmallows No. 1.

Soak one-half box of gelatine in one-half cup of cold water until soft, add one-half cup of water to one cup

of sugar and cook until dissolved, add this to gelatine, let cool slightly, add a pinch of salt and flavoring and whip until quite stiff. Dust square pans an inch deep with pulverized sugar, pour in the mixture and dust over the top with sugar. When stiff turn out and cut in squares; roll in sugar. Coloring can be added if desired.

Marshmallows No. 2.

Soak one-half box of gelatine in one-half cup of cold water, cook two cups of sugar with three-fourths cup of water until it hairs, pour over gelatine, beat hard until it begins to whiten, add the beaten whites of two eggs and continue to beat until quite stiff. Melted chocolate, chopped nuts and fruits can be added. When it begins to stiffen, pour in pans dusted with sugar as the above receipt.

Marshmallow Mints.

Melt fondant over hot water, color and flavor with peppermint. Dip marshmallow in the fondant and put on oiled paper or slab to dry; two or more colors served together make attractive bonbons.

Caramel Marshmallows.

Make cream caramel icing, see page 177; beat until creamy, dip marshmallows in the mixture when it begins to cool.

Marshmallow Baskets No. 1.

Dip marshmallows in fondant (see melting fondant page 197.) Shape small, covered wire as handle and stick into the marshmallows to resemble a basket. Cover handle with icing, using a small round tube. Decorate the sides to look like basket platting, fill with little flowers made with small tube and different colored icings. Lily of the valley and forget-me-nots make the daintest flowers for them and they are made with the small round tube.

Pigs in Blankets.

Cut marshmallows in half, flatten small pieces of cream or chocolate caramel mixture, roll around the marshmallow, leaving a little of the marshmallow at each end exposed.

Pome-de-Terres.

Roll fondant or one of the candy pudding mixtures in small oblong rounds and roll in pulverized cinnamon. Stick small pieces of desecated cocoanut in, to resemble the eye of the potato.

Fruit Paste.

Grind together figs, raisins, dates and nuts in equal proportions. Work with the hands until well blended, roll in balls, dip in fondant, then in chocolate, or

sprinkled over marble slab with pulverized sugar, roll the fruit in a sheet an inch, more or less, thick, cut in squares and dip in either fondant or chocolate or both.

Fruit Puffs.

One-half dozen marshmallows, one-half cup of honey, two cups of sugar, one cup of water, whites of two eggs, one-half cup each of candied cherries and pineapple and one cup of nut meats. Cook sugar and water until dissolved, add honey and boil to firm ball stage, add marshmallows and remove from fire. Cover over and let stand five minutes, then stir quickly until marshmallows are blended. Pour this over the stiffly beaten whites of eggs and beat until it begins to harden. Add the fruit and nuts, pour in pan, cut into squares and dust with pulverized sugar.

Meringue Caramel Bombons.

Shape cream meringue mixture through tube into tiny little roses, cook a delicate brown, dip in cream caramel icing or in fondant.

Decorative Mints.

Make or buy mints in different colors and shapes. Confectioners will make them any shape and color. Follow directions for decorating little cakes using very small tubes.

Stuffed Dates and Figs.

Soak large firm dates in wine or soften in hot water, remove seed and fill with marshmallow, divinity, fondant plain or with fruits, or fill with nuts alone, roll in granulated sugar. Bottled figs are drained and stuffed in the same way, or they can be filled with fruit marshmallow and served as a dessert with whipped cream.

Crystallized Fruit Peel.

Cut the peel into strips, boil one-half hour in enough water to cover well; pour off water and add water to cover and boil one-half hour, pour off water and cook one cup of sugar and one-half cup water to each cup of peel. Put all on together and cook dry or until the syrup is cooked up. Spread out, cover with granulated sugar and dry. Pack in boxes.

Fruit Coloring.

In coloring cake, candy, icings, confections, etc., use Burnett's paste, except in the leaf green, and for that use Knapp's. Burnett's come in two sized jars retailing for fifteen to thirty-five cents a jar. The colors ordinarily used are golden yellow, damask rose, violet and leaf green. It takes a very small quantity of paste to color a very large quantity of mixture, so it is important to use too little at first rather than too much. What will adhere to the point of a small skewer will color a quart of liquid or a pint of solid mixture. Avoid having too deep coloring.

Index.

A

Almond, bavarian, 117.
Almonds, burnt, 213.
Almond paste for lining moulds, 133.
Almond paste for moulding, 213.
Almond paste to spread on cakes, 181.
Almonds, sugared, 212.
Aspic, quick, 18.
Aspic, to clarify, 19.

B

Baking, 27.
Banbury tarts, 106.
Beef cutlets with Vegetables 50.
Beef grilled with Capsicum Sauce, 49.
Beef with tomatoes, 49.
Bernaise sauce, 52.
Biscuit, yeast, 70.
Brain cutlets, 51.
Brain and chicken patties 51
Brain timbals, 50.
Bread, German coffee, 71.
Bread, nut No. 1, 74.
Bread, nut No. 2, 74.
Bread, nut, No. 3, 74.
Bread, oatmeal brown, 73.
Bread, plain white loaf, 70.
Bread, quick graham, 73.
Bread, salt rising, No. 1, 72.
Bread, salt rising, No. 2, 73.
Bread served with soup, 34.
Bread, water No. 1, 69.
Bread, water No. 2, 69.
Bread, yeast, 67.
Brod Kuchen, 155.
Brownies, 162.
Butter, pink, 44.
Butter, ways of preparing 77.
Butter, white, 44.

C

Cake, almond, 154.
Cake, Angel food, 150.
Cake, Angel with nut and whipped cream filling, 150.
Cake, Angel marshmallow, 150.

Cake, apple sauce, 155.
Cake baskets for serving ices, 132.
Cake, boiled raisin, 148.
Cake, border orange, 120.
Cake, chocolate, 144.
Cake, chocolate caramel, 144.
Cake, chocolate fudge, 144.
Cake, cocoanut, 146.
Cake, cups, 142.
Cake, date, 146.
Cake, fruit, 149.
Cake, fruit layer, 142.
Cake, fruit jam, 148.
Cake, hazel nut, 149.
Cake, hot water sponge 151.
Cake, how to mix and bake 137.
Cake, how to mix and bake Angel food, 139.
Cake, how to dip in fondant, 170.
Cake, Lady Baltimore, 145.
Cake, Lady finger, 153.
Cake, layer No. 1, 141.
Cake, layer, No. 2, 141.
Cake, little drop, 160.
Cake, little drop almonds 161.
Cake, little drop, Columbia, 160.
Cake, little drop, New England, 161.
Cake, nut, 149.
Cake, nut layer, 142.
Cake, oatmeal No. 1, 159.
Cake, oatmeal, No. 2, 159.
Cake,, orange, 143.
Cake, plain white No. 1, 149.
Cake, plain white, No. 2, 141.
Cake, potato, No. 1, 142.
Cake, potato No. 2, 143.
Cake, rounds for serving ices, 132.
Cake snowballs, 147.
Cake, spice, No. 1, 147.
Cake, spice No. 2, 147.
Cake, spiced ginger, 148.
Cake, sunshine No. 1, 152.
Cake, sunshine No. 2, 152.
Cake, sunshine No. 3, 153.
Cake, tea, No. 1, 158.
Cake, tea No. 2, 158.
Cake, tea honey, 160.

Cake, yellow sponge, 152.
 Cake, candy and confections, 187.
 Candy baskets No. 1, 133.
 Candy baskets No. 2, 133.
 Candy baskets No. 3, 133.
 Candy, cream No. 1, 197.
 Candy, cream No. 2, 197.
 Candy, cream nut 202.
 Candy, directions for making, 192.
 Candy, hard nut, 210.
 Candy, important things to know about, 189.
 Candy, ornamental pulled 198.
 Candy, plain white, 196.
 Candy, pudding No. 1, 209.
 Candy pudding No. 2, 209.
 Candy, seafoam cream 202.
 Candy, useful tools for making, 187.
 Caramels, cream No. 1, 205.
 Caramels, cream No. 2, 205.
 Caramels, cream No. 3, 205.
 Caramels, cream No. 4, 205.
 Caramels, cream No. 5, 206.
 Caramels, chocolate No. 1, 207.
 Caramels, chocolate No. 2, 208.
 Caramels, cocoanut, 208.
 Charlotte, individuals No. 1, 119.
 Charlotte, individuals No. 2, 119.
 Charlotte, sunshine, 120.
 Cheese custard, 42.
 Cheese eclair, 46.
 Cheese fondu, 43.
 Cheese, scalloped, 44.
 Cheese soufflee, 42.
 Cheese timbal cream, 45.
 Cheese wafers, 43.
 Cheese wafers Italienne, 43.
 Cheese dish, a nice, 43.
 Chicken-a-la-King No. 1, 52.
 Chicken-a-la-King No. 2, 53.
 Chicken-a-la-King No. 3, 53.
 Chicken and nut timbal, 55.
 Chicken and oysters timbal, 54.
 Chicken bisque, 34.
 Chicken casserole, 52.
 Chicken cutlets, 54.
 Chicken, imperial cream, 54.
 Chicken, South Carolina, 51.
 Chocolate drops, 208.

Chocolate coating, 191.
 Cocoanut puffs, 151.
 Consomme, 32.
 Consomme-a-la New Orleans, 32.
 Consomme spaghetti, 33.
 Cracker jack, 210.
 Cream, frozen watermelon, 128.
 Cream, frozen whipped, 127.
 Cream, nougatine, 127.
 Cream, pistachio, 117.
 Creamed cauliflower, 56.
 Crisps, bread and butter, 78.
 Croquette, plum pudding, 115.
 Croquettes, meat and nut, 55.
 Croquette, fruit, 115.
 Croquette, rice and fruit, 114.
 Croustade of asparagus, 57.
 Croustade of ham with cheese 50.
 Crystallized fruit peel, 217.
 Custard, savory, 33.

D

Date cake, 146.
 Date loaf, 146.
 Directions for making cake, 165.
 Directions for cutting, dipping and icing small individual cakes, 166.
 Directions for icing cake, 166.
 Divinity No. 1, 201.
 Divinity No. 2, 201.
 Doughnuts, 156.

E

Egg soufflee, 40.
 Egg timbal No. 1, 39.
 Egg timbal No. 2, 39.
 Eggs-a-la-Turk, 42.
 Eggs in a border of rice, 42.
 Eggs in nests of cream chicken, 39.
 Eggs, Parisienne, 41.
 Eggs, scrambled and cheese, 45.
 English brambles, 107.

F

Filling, almond No. 1, 179.
 Filling, almond No. 2, 179.
 Filling, charlotte, 119.
 Filling, cream, 179.
 Filling, fruit No. 1, 179.
 Filling, fruit No. 2, 180.

Filling for pastry shells, 107.
 Filling, marshmallow, 174.
 Filling, marshmallow and
 caramel, 174.
 Filling, prauline, 176.
 Filling for sandwiches, 81.
 Filling, soft chocolate, 177.
 Filling, sunshine, 180.
 Filling for orange cake, 143.
 Fish cutlets, 38.
 Fish timbals, 38.
 Fish and nut timbal, 38.
 Fish pimento timbal, 39.
 Flavoring and shaping bon-
 bons, 194.
 Flower decorations, 168.
 Fondant, 193.
 Fondant, Arabian, 196.
 Fondant for mints, 195.
 Fondant, how to dip, 195.
 Fondant, suggestions in col-
 oring, 194.
 Fruit cups, 125.
 Fruit coloring, 217.
 Fruit paste, 215.
 Fruit puffs, 216.
 Fudge, cocoa, 200.
 Fudge, college, 199.
 Fudge, chocolate with fruit,
 200.
 Fudge, marshmallow No. 1,
 198.
 Fudge, marshmallow No. 2,
 198.
 Fudge, marshmallow No. 3,
 199.
 Fudge, oriental, 200.
 Fudge, Russian, 201.
 Fudge, seafoam, 199.

G

Garnish for cold meat, 18.
 Garnish for congealed and
 frozen desserts, 24.
 Garnish for fish, 9.
 Garnish for meat, 12.
 Garnish for salad, 22.
 German cookies, 154.
 Glace, nuts and fruit, 210.
 Glace, pineapple, 126.
 Glaze, 17.
 Glaze for covering cake, 181.

I

Ice cream, plain, 124.
 Ice cups No. 1, 130.
 Ice cups No. 2, 131.

Icing, caramel, 175.
 Icing, chocolate, 177.
 Icing, cocoanut, 173.
 Icing, cream caramel, 175.
 Icing, decorative No. 1, 171.
 Icing, decorative No. 2, 172.
 Icing, decorative No. 3, 172.
 Icing, decorative No. 4, 172.
 Icing, decorative No. 5, 173.
 Icing, direction for making,
 165.
 Icing, divinity, 180.
 Icing, fondant or candy, 175.
 Icing, fruit, 180.
 Icing, golden, 175.
 Icing, maple syrup, 176.
 Icing, marshmallow No. 1,
 173.
 Icing, marshmallow No. 2,
 173.
 Icing, plain white No. 1, 170.
 Icing, plain white No. 2, 171.
 Icing, plain white No. 3, 172.
 Icing, prauline, 176.
 Icing, soafoam, 177.
 Icing, vienna chocolate, 178.
 Icing, vienna vanilla, 178.

J

Jelly cups, 134.
 Jelly, duchess, 118.
 Jelly for molding and gar-
 nishing fruit salads, 94.
 Jelly, imperial, 116.
 Jelly, snow flake, 117.
 Jelly, to mold, 19.
 Jelly, unmould, 21.
 Jelly, wine, 116.

L

Lobster, shell fish, crabs, 10.
 Luncheon rolls, 71.
 Liver, baked, 50.

M

Macaroons, cocoanut, 162.
 Macaroons, mock, 161.
 Marshmallows No. 1, 213.
 Marshmallows No. 2, 214.
 Marshmallow baskets No. 1,
 215.
 Marshmallow, caramel, 214.
 Marshmallow, glace, 122.
 Marshmallow mints, 214.
 Marshmallow pudding, 122.
 Maryland chicken pudding,
 51.

Mayonnaise, 87.
 Mayonnaise, jelly, 88.
 Mayonnaise, mustard, 86.
 Marine dressing, 86.
 Meringue border, 120.
 Meringue caramel bonbons,
 216.

Meringue for pies, 103.
 Meringue squares, 121.
 Meringues, cream, 121.
 Mint drops, 196.
 Mints, decorated, 216.
 Muffins, English, 72.
 Muffins, rice, 77.
 Muffins, rice and nut, 76.
 Nougatines, 203.
 Nut puffs, 114-151.

N

Nougat, 212.
 Nougat for moulding, 212.
 Nougat, fruit, 203.
 Nougat loaf, 202.
 Nougat, patience, 204.
 Nougat, peanut, 211.

O

Omelet, caramel and nuts, 40.
 Orange cake corder with orange glaze, 120.
 Oysters, creamed, 37.
 Oysters creamed with cheese, 35.
 Oysters in peppers, 35.
 Oyster in ramekins, 35.
 Oyster loaf, 36.
 Oyster, saute, 36.
 Oyster shortcake, 37.

P

Pancake for consomme, 33.
 Parfait, angel and nut, 127.
 Parfait, marshmallow, 126.
 Paste for timbal, 118.
 Paste, tartlette, 102.
 Pastry, 99.
 Pastry bags and tubes, 15.
 Pastry crullers, 16.
 Pastry shells, 16-102.
 Pate de Fois Gras, 80.
 Patience, 204.
 Patty shels, 100.
 Peach melba, 126.
 Pepper nuts, 155.
 Pepper soufflee, 56.
 Pie, buttermilk custard, 105.
 Pie, caramel, 104.
 Pie, caramel, 104.

Pie, cranberry, 105.
 Pie, cream No. 1, 105.
 Pie, cream No. 2, 106.
 Pie, cream currant, 105.
 Pie, chocolate, 103.
 Pie, orange, 106.
 Pie, Philadelphia cocoanut,
 107.

Pie, rhubarb, 104.
 Pigs in blankets, 215.
 Plain pie crust, 101.
 Pome de terres (candy), 215.
 Pome de terres (cake), 151.
 Potatoes as a garnish, 14.
 Potato crust for dumplings,
 103.

Praulines No. 1, 203.
 Praulines No. 2, 203.
 Praulines, New Orleans, 204.
 Prune soufflee, 113.
 Pudding, Bavarian sponge,
 116.

Pudding, date, 115.
 Pudding, ginger, 112.
 Pudding, frozen, 128.
 Pudding, individual fruit, 113.
 Pudding, macaroon, 112.
 Pudding, Maryland chicken,
 51.

Pudding, plum, 115.
 Pudding, potato and nut, 112.
 Pudding, rice, 111.
 Pudding, rice and marshmallow, 111.
 Pudding, sponge, 111.
 Puff paste No. 1, 99.
 Puff Paste No. 2, 100.

R

Receptacles for ices, 124.
 Rice as a garnish, 15.
 Rissoles, 101.
 Rocks, 159.

S

Salad, asparagus, 92.
 Salad, Bermuda, 92.
 Salad, celery and grape fruit
 90.
 Salad, celery and nut, 90.
 Salad, cheese, 91.
 Salad, chicken, 88.
 Salad, chicken and nut, 89.
 Salad, cream cheese and nut,
 94.
 Salad, fish and pimento, 93.
 Salad, frozen tomato, 90.
 Salad, fruit, 94.

Salad, fruit with a garnish of chopped jelly, 96.
 Salad, grape fruit No. 1, 95.
 Salad, grape fruit No. 2, 95.
 Salad, green pepper and cheese, 93.
 Salad, June apple en-surprise 91.
 Salad, marshmallow, 95.
 Salad, moulded pineapple and cucumber, 90.
 Salad, pineapple and cheese, 93.
 Salad, pineapple with jelly, 96.
 Salad, stuffed tomato, 92.
 Salad, sweet bread and cucumber, 89.
 Salad, tomato and cheese, 89.
 Salad, tomato pineapple, 92.
 Salad dressing No. 1, 85.
 Salad dressing No. 2, 86.
 Salad dressing No. 3, 86.
 Salad dressing, French, 87.
 Salad dressing, fruit, 87.
 Salad dressing, Marine, 86.
 Sally lunn, 76.
 Sally lunn, quick, 76.
 Sand tarts, 158.
 Sandwiches, 78.
 Sandwiches, bread and butter loaf, 78.
 Sandwiches, dream, 80.
 Sandwich fillings, 81.
 Sandwich, rolled, 79.
 Sandwich, tomato, 80.
 Sandwich, white and brown bread, 79.
 Sauce, almond, 61.
 Sauce, bernaïse, 61.
 Sauce, brown, No. 1, 59.
 Sauce, brown No. 2, 59.
 Sauce, cheese, 41.
 Sauce for cheese timbal, 45.
 Sauce, foamy, 62.
 Sauce for fish No. 1, 60.
 Sauce for fish No. 2, 60.
 Sauce for vegetables, 59.
 Sauce, fruit, 62.
 Sauce, hollandaise, 61.
 Sauce, marshmallow, 63.
 Sauce, poulette, 61.
 Sauce, solid or hard, 62.
 Sauce, sunshine, 63.
 Sauce, tomato, 60.
 Sauce, white cream, 59.

Sauce, capsicum, 49.
 Savory Rechaufee, 57.
 Scalloped tomatoes 56.
 Scones No. 1, 75.
 Scones No. 2, 76.
 Scones, potato, 75.
 Shell fish, lobster crabs, 16.
 Sherbet, cranberry, 125.
 Sherbet, creme de minthe, 125.
 Sherbet, fruit, 124.
 Sherbet, milk, 124.
 Some ways of using aspic as a garnish, 18.
 Soup stock made from bone, 31.
 Soup stock, to clarify, 31.
 Spun sugar nests, 130.
 Spaghetti croustades with creamed oysters, 36.
 Starch boxes, 190.
 Sweet bread ramekins, 55.
 Stuffed dates and figs, 217.
 Stuffed peaches, 123.

T

Table of proportions, 26.
 Table of weights and measures, 26.
 Tarts, sand, 158.
 Tarts, banbury, 106.
 Timbal shells, 16.
 Timbal, St. Augustine, 117.
 To combine icing and filling with cake, 182.
 To make yeast, 70.
 Tubes made from paper, 168.

V

Vanities, 157.
 Vol-au-vents, 101.

W

Wafers, ginger, 157.
 Wafers, love, 157.
 Wafers, nougat, 211.
 Wafers, rolled No. 1, 156.
 Wafers, rolled No. 2, 156.
 Woodland delights, 211.

Y

Yeast, quick, 68.
 Yeast foam, 68.

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